

Scales — Are They Properly Installed in Your Plant?

Vol. 74

THE

# NATIONAL PROVISIONER

CHICAGO AND NEW YORK

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## MORRIS' Supreme Anhydrous Ammonia Dry!

The elimination of all foreign substances guarantees the absolute purity and dryness of Supreme Anhydrous Ammonia. For refrigeration purposes, leading authorities endorse it as being a most dependable and efficient medium.

## Potent!

Every cylinder is tested before shipping and we invite you to submit it to your tests before using. Cylinders of three sizes: 50 lbs., 100 lbs., and 150 lbs. Shipment made from all principal shipping points.

## Pure!

Write for Prices

**MORRIS & COMPANY**  
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Branch of The North American Provision Company

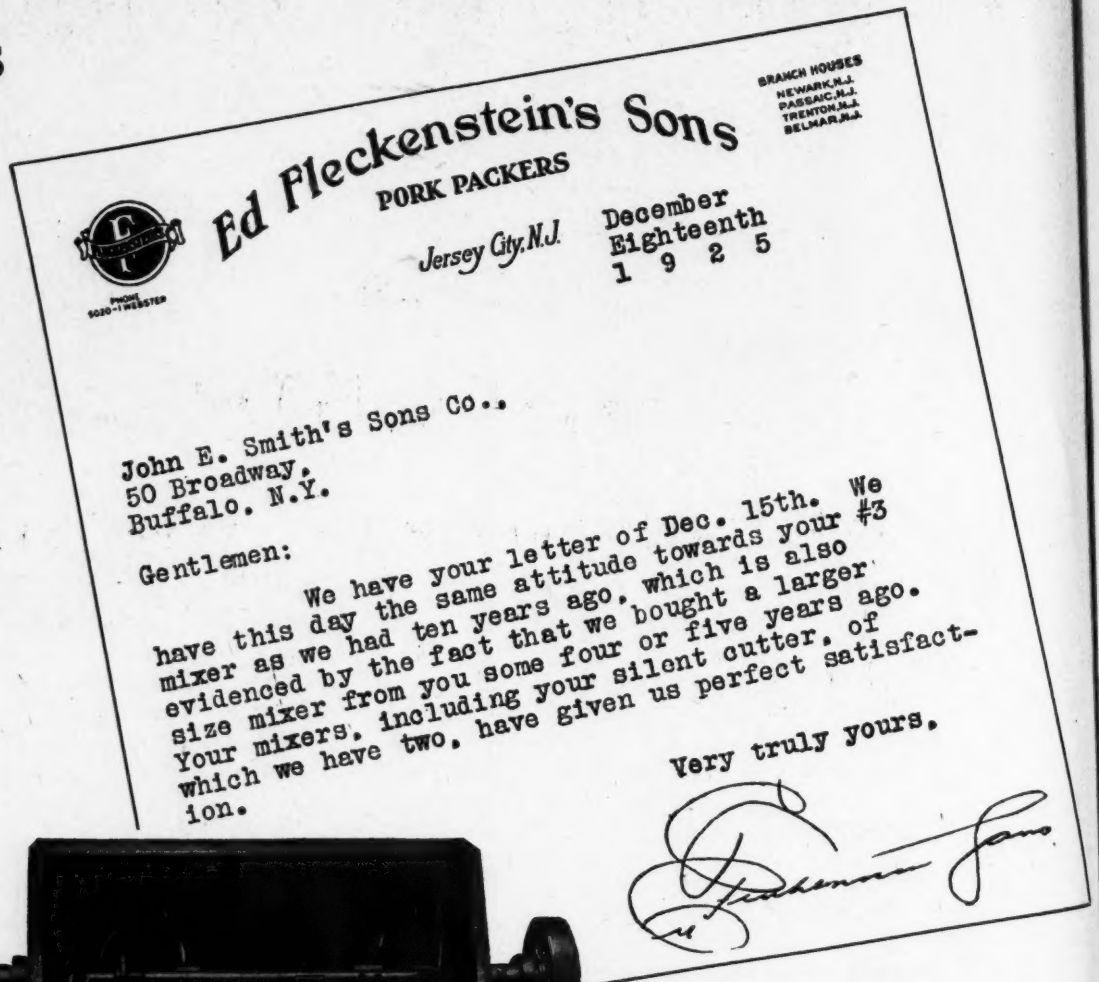
Summer Sausage — A Seasonable Product Sold Fresh

See  
p. 24

# "BUFFALO" Meat Mixer

*Built Strong and Sturdy—To last a lifetime*

READ THIS  
LETTER



Before purchasing new Sausage Machinery, write for our Catalog M illustrating our complete line.

"BUFFALO" Silent Cutters  
"BUFFALO" Grinders  
"BUFFALO" Mixers  
"BUFFALO" Stuffers

*Write for list of satisfied users*

*56 years experience in Building Sausage Machinery behind every Buffalo Machine*

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Patentees and Manufacturers

Branch Office  
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CHICAGO, ILL.



## A Better Loaf Cheese

**T**HE products of the Brookshire Cheese Company are totally unlike any other loaf cheese you have ever tasted or sold. They are made by our own patented machinery and method—a method by which the fine bulk cheese is prepared and pasteurized in about 30 seconds as against the usual 30 to 45 minutes. That is a vitally important factor in preserving the quality, the natural fine flavor and the full food value of the cheese.

Brookshire products are wholly different in flavor and texture; a difference that is hard to describe, but easy to detect when the cheese is prepared for the table. Your customers will be quick to mark the exceptional quality, and

you will get the evidence in the form of "repeat" orders.

Most marked of all, perhaps, is the difference in cooking quality—an advantage that will be doubly appreciated by your customers, because it is frequently so hard to find in a loaf cheese. Brookshire products cook exactly like the fine bulk cheese from which they are made; melt down smoothly and never become lumpy, stringy, or hard and leathery.

### ANNOUNCEMENT \$1,000 NAME CONTEST

WE had hoped to announce the winner of the Brookshire \$1000 Name Contest in this issue, but the tremendous response (more than 20,000 names submitted) and the volume of work required to check, file and judge the names, has made it impossible to do so. The names selected as having the greatest possibilities are now being checked to determine their possibilities for registration. Announcement of the prize winner will be made in the May issue of this publication. Watch for it.

If you have not tested the sales and profit possibilities of this **better loaf cheese**, place an initial order now and watch the results. Take home a loaf and try it on your own table. If your family likes it you can be sure that your customers will.

Made in five delightful varieties: American, Pimento, Swiss, Brie-Denzer, Brick—foil-wrapped in five-pound and half-pound loaves.

**The Brookshire Cheese Co., Plymouth Wis.**  
**• 6 Harrison St., New York City •**

## THE WHITE BACON SKINNER



Pat. Pend.

It saves 3% in  
product  
It saves 50% in  
labor

**SAM B. WHITE**  
118 Everett Ave.  
Providence, R. I.

THE WHITE Bacon Skinner is designed and built to meet the requirements of those packers who desire the most efficient methods in their sliced bacon department. Whether the out-put be large or small the saving in product and labor will soon pay for the machine.

IT WILL SAVE YOUR PRODUCT by cutting the fat clean from the skin.

IT WILL SAVE YOUR LABOR by the quick and uniform method of removing the skin from the belly.

A NEW FEATURE is now part of the equipment. This is an attachment that flattens the belly as it passes through the machine.

## A Sure Way for Protecting Perishable Goods



With perishable products packed in Balsa Boxes, there is no danger of loss through the effects of temperature change. For Balsa is a natural insulating wood which prevents the passage of both heat and cold.

In addition to this, Balsa Boxes are of an unusual thickness, they're strong as pine though the wood itself is lighter than cork. Each box is encircled by a strong steel band—a guard against petty theft of the goods inside.

Write for information about these remarkable containers. Prices will be quoted on boxes to meet your own specifications. See the nearest address given here.

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Buffalo

Cincinnati  
Langdon, D. C.  
Peekskill, N. Y.

San Francisco  
Seattle  
St. Louis

## THE FLEISCHMANN TRANSPORTATION COMPANY

*Balsa Box Department*

New York  
699 Washington Street

Chicago  
327 S. La Salle Street



# Modern Cars-Well Built Cars Perfectly Conditioned Cars

*Brine Tanks*

*Beef Rails*



## Available to You in Any Quantity You Require

Like attractive packages, clean, well built and well insulated cars create a good impression for both product and producer. It is only natural for consignees to suppose that a company which is careful about the cars in which its goods are shipped is careful also of the quality of the goods themselves.

That is why North American Refrigerator Cars are being leased at a gratifying rate. They are real refrigerator cars; modern, sturdily built and in ship shape—ready to serve your needs regardless of how much or how little shipping you do.

*Won't you allow us to send you our illustrated folder on this important subject?*



NORTH AMERICAN CAR CORPORATION, 327 So. La Salle St., Chicago, Ill.

# North American

## CAR LEASING SERVICE

CHICAGO ~ TULSA ~ NEW ORLEANS



MEAT TRUCK NO. 26

Watertight body of heavy gauge galvanized steel; easy to clean; mounted on two 40" dia., 3" face steel wheels.

## OVERALL DIMENSIONS

	Length	Width	Height	Weight
Tank	42"	26"	18"	
Truck	56"	42"	45"	260 lbs.

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EVERETT, MASS.

Making Trucks and Racks Since 1897

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Write us for information and prices on

H. & H. Electric Ham Marking Saw  
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 Monel Metal Meat Loaf Pans  
 Adelmann Ham Boiler  
 Jelly Tongue Pan  
 Maple Skewers  
 Knitted Bags

## Best &amp; Donovan

332 South Michigan Blvd.  
 Chicago, Ill.

## Open the Slide—Meat Discharges

that is the simple method of  
 the self-discharging new

## Perfection Silent Cutter



## The Perfection Silent Cutter

There are no cumbersome gears, shafts, levers; or other mechanical devices to manipulate. Just open the gate and meat discharges into the truck underneath.

Why not investigate this new Silent Cutter now?

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331 and 333 N. Second St., Philadelphia, Pa.

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ELECTRICALLY Welded, continuous — no pipe fittings. Before leaving our plant each Pittsburgh Coil is tested under air pressure while completely submerged in water. Leak-proof when shipped, reaches you leak-proof, stays on the job leak-proof.

All shapes, descriptions and sizes, made from Wrought Iron or Steel Pipe, Copper or Brass Tubing, for use in Brine and Ammonia Circulating Systems.

Welded Ammonia Receivers  
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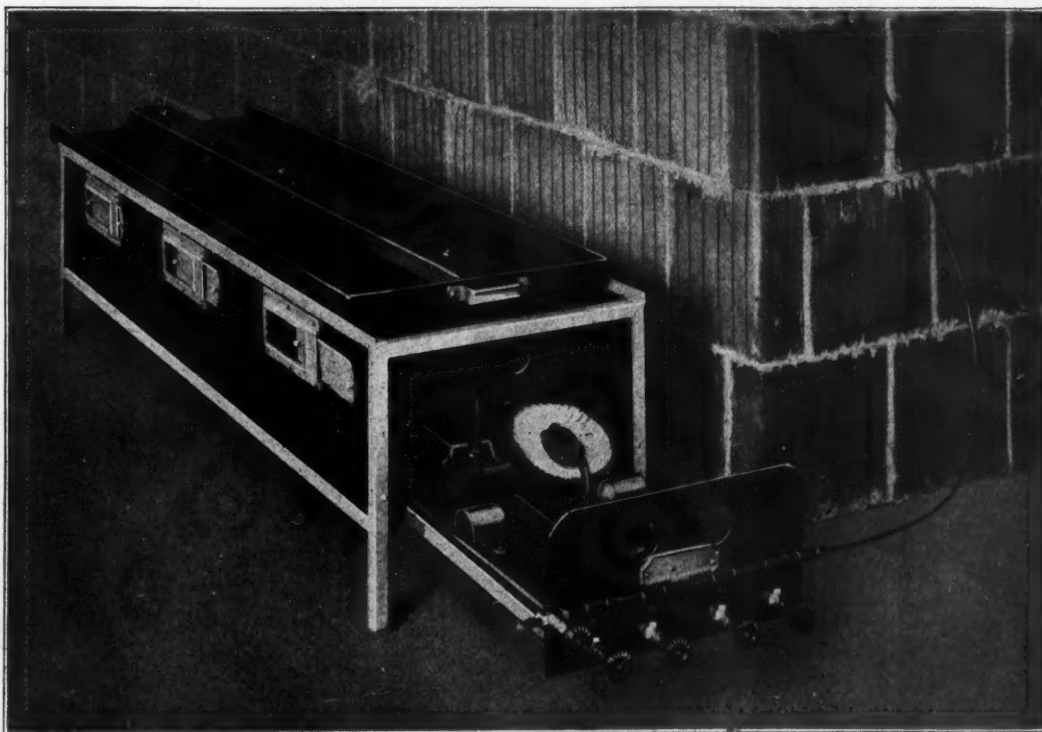
Let us quote on your Coil requirements. Send us blue print or rough sketch.

# Crane Oilgas Smoking System

Meeting with favor throughout the country.  
As an indication of this we list the following sales:

Jourdan Pkg. Co.	Chicago, Ill.	5 Machines
Chicago Sausage Co.	Chicago, Ill.	2 Machines
Mutual Sausage Co.	Chicago, Ill.	4 Machines
Herman Duntz	Chicago, Ill.	1 Machine
Home Made Sausage Co.	Chicago, Ill.	1 Machine
Laundale Sausage Co.	Chicago, Ill.	1 Machine
E. Bucher Pkg. Co.	Cairo, Ill.	2 Machines
Aurora Pkg. Co.	Aurora, Ill.	2 Machines
Wm. Fockes Sons	Dayton, Ohio	2 Machines
Chas. Hunn	Chillicothe, Ohio	1 Machine
Sandusky Pkg. Co.	Sandusky, Ohio	1 Machine
W. C. Routh & Co.	Logansport, Ind.	2 Machines
Huntington Pkg. Co.	Huntington, Ind.	1 Machine
A. Krasner Co.	Terre Haute, Ind.	1 Machine
Parrott Pkg. Co.	Ft. Wayne, Ind.	4 Machines
Laurents & Hartshorn	Ft. Wayne, Ind.	1 Machine
Meier Pkg. Co.	Indianapolis, Ind.	1 Machine
Kiss & Son	Detroit, Mich.	1 Machine
C. A. Swope	Detroit, Mich.	1 Machine
Breiling Bros.	Mt. Clemens, Mich.	1 Machine
G. M. Peet Pkg. Co.	Chesaning, Mich.	2 Machines
Bay City Pkg. Co.	Bay City, Mich.	1 Machine
Pastoor Bros.	Grand Rapids, Mich.	1 Machine
Field Pkg. Co.	Owensboro, Ky.	3 Machines
Metzger Bros.	Paducah, Ky.	1 Machine
Edw. Reese & Son	Hazleton, Pa.	1 Machine
C. J. Sauerbreit	Fond du Lac, Wis.	1 Machine
C. E. Richards & Sons	Muscatine, Iowa	1 Machine
Lang Bros.	Syracuse, N. Y.	1 Machine

An Inexpensive System with less than half the operating cost of any other method and one that brings results.



Patent applied for

Write for particulars

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Manufacturers of Packinghouse Machinery

Chicago, Ill.





A commercial product of highest quality.  
Manufactured especially for the refrigeration trade.

Booklet on Alkalinity—Ammonia Leaks  
—Corrosion and Complete Refrigeration Table on request.

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**PACKERS  
GET**

*"More land per hog"*

By Using Bannon Separators  
in the Rendering Plant

The BANNON COMPANY  
32 Illinois St. BUFFALO, N. Y.

**Standard 1500-lb.  
Ham Curing Casks**



Write for Prices and Delivery  
Bott Bros. Mfg. Co. WARSAW, ILLINOIS



### The "United" Improved Sausage Mold

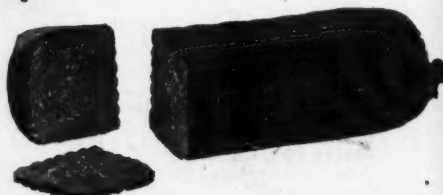
Identify your product by using the improved patented clasp lettering mold. Branded products always sell best. "United" lettered molds are practical, inexpensive and effective.

Mold furnished with or without letters.

Mold is electrically welded at every intersection of wire. Construction is superior to any other on market. Ingenious clasp eliminates use of pin for fastening mold closed. Not necessary to tie sausage to mold. Bars welded across bottom hold sausage securely during smoking process.

If your jobber cannot supply you write us direct.

United Steel & Wire Co.  
Battle Creek, Mich.  
Atchison, Kans.



The "UNITED" produces uniform size sausage. Increased sales and profits are results from branded meat put up in this form.

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for

**Fertilizer  
Tankage  
Sausage**

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Ham and Bacon Slips, Barrel Tops, Sheetings,  
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## The Stockinet Smoking Process

U. S. Letters Patent No. 1,122,715



Saves

**Labor**

**Trimming**

**Shrinkage**



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SQUARE Butts and Appearance

To get large sales, your Mr. Quality should have the assistance  
of Mr. Stockinet appearance

Numerous Packers Throughout the Country Are

**Why Not You?**

For Further Particulars Write or Phone

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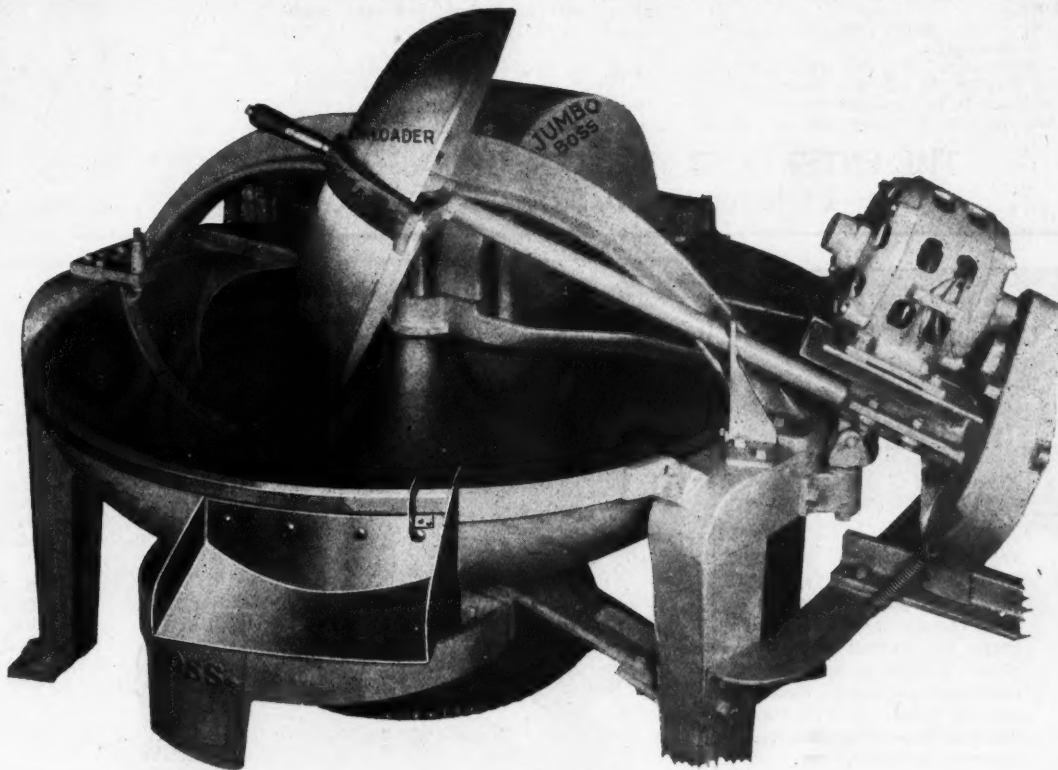
516 East 28th Street, Chicago, Ill.

Telephone Calumet 0349

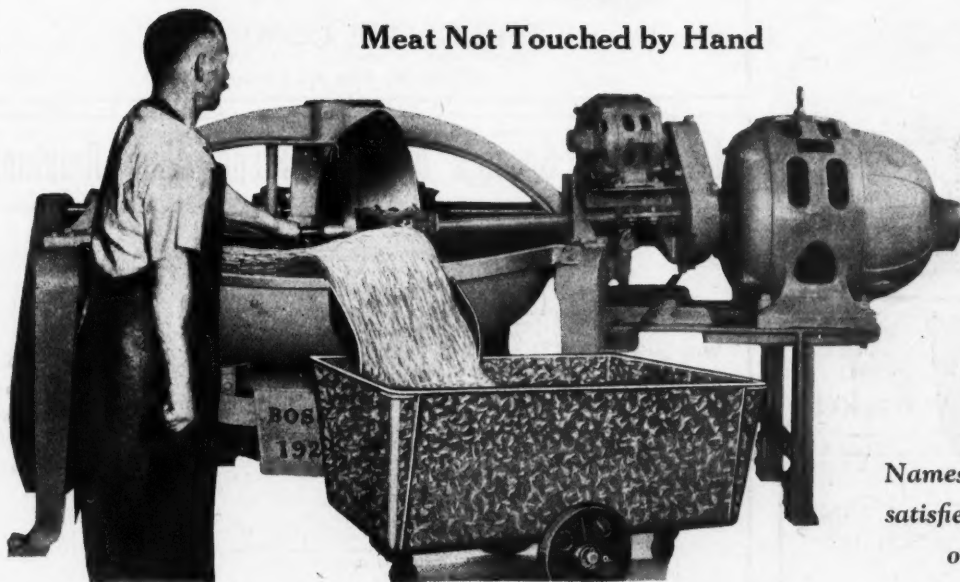


For Making Highest Grade Sausages at Lowest Cost, Use  
**"BOSS" Jumbo Cutter and Mixer with Unloader**

One man can do as much work with it as 3 or 4 men with other machines



Meat Not Touched by Hand



Use  
the  
"BOSS"  
and  
Save  
the  
Loss

*Names of the many  
satisfied users given  
on request*

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Sausage & Rendering  
Outfits

Factory and Main Office: 1972-2008  
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## Chop more at less cost with "Enterprise" No. 156

An efficient belt-driven chopper with a capacity per hour of 2,000 lbs. Equipped with extra heavy pulleys, 20x3¼", running 300 r.p.m. with 5 to 7 h.p.

No gears. Pulleys are placed directly on socket shaft.

"Enterprise" No. 156 runs smoothly and silently. It will save time and labor for you. It will produce more cut meat than a corresponding size of geared

chopper.

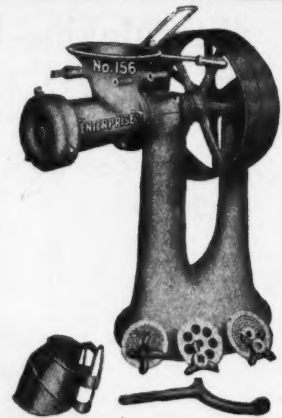
Distance from ring to floor is 26½ in. Carriers can be run under chopper.

Four sets of the famous "Enterprise" knives and plates furnished with each chopper (including knife and plate for fat).

Ask for chopper catalog. There's a size and style for every need, hand, steam, or electric, in the "Enterprise" line.

**THE ENTERPRISE MFG. CO., OF PA.,**  
**Philadelphia, U. S. A.**

No. 3



## KLEEN KUP

The Package  
That Sells  
Its Contents

Big packers as well as hundreds of retailers use this snow-white paper package for their sausage meat because it keeps the product fresh and clean. Because it carries their name and trade-mark directly into the home. It is used extensively because of its advertising value.

**Mono Service Co.**  
NEWARK NEW JERSEY



When you  
think of

**Baskets**

THINK  
OF

LIGHTEST STRONGEST  
BEST

**A. Backus, Jr. & Sons**  
DEPT. N.  
DETROIT, MICH.

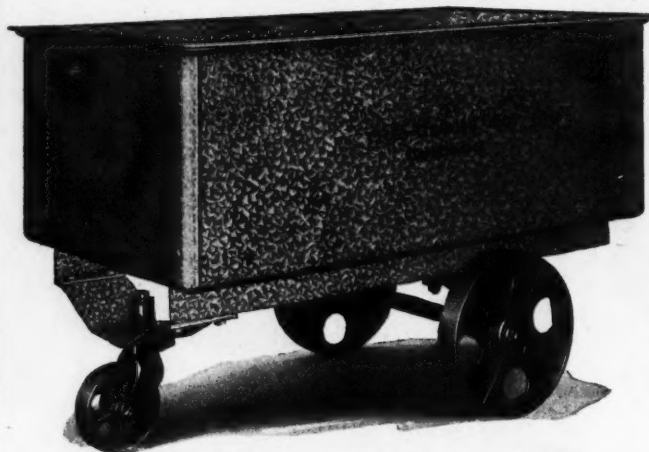


## VATS

For Pickling and Curing Meat  
Capacity 1400 lbs.

**United Cooperage Company**  
1115 Fullerton Ave. Chicago, Ill.

## Utility Truck No. 102



Globe  
Trucks  
Are  
The  
Most  
Sanitary  
Trucks  
Made

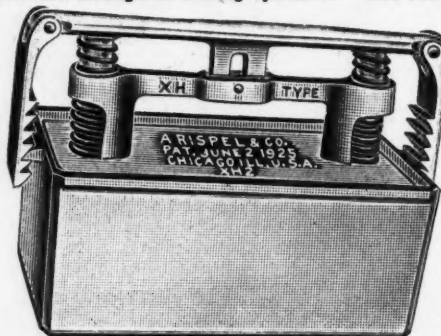
No bolts  
Or rivets  
Used in  
Body  
Construc-  
tion

**THE GLOBE COMPANY**  
Manufacturers of Packing House Equipment  
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## Live Wire Springs on New Rispel Ham Retainers

Mean elastic pressure throughout boiling operation. This reduces shrinkage.

Will give one  
for trial to  
prove its  
merits



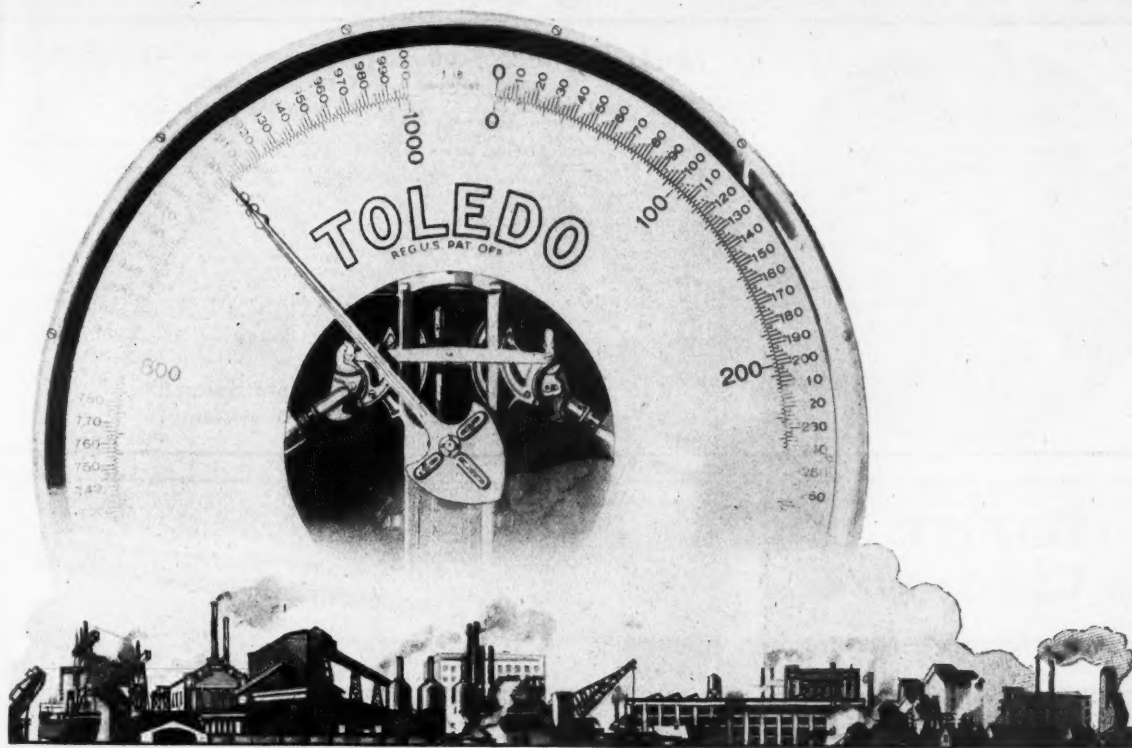
H Type  
Made of best  
cast aluminum

Patented June 2, 1925

Makes perfect straight Hams and Meat Loaves

**A. Rispel & Company**

Manufacturers of many types and sizes of Ham Retainers  
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## The Modern Plant Needs the Modern Scale

**H**AVE you modernized production departments, but let the old scales remain?

Unless your scales are speedy and automatically avoid human and mechanical error, all your other plant equipment is rendered less efficient.

The materials handled in and out of your plant, and between departments, pass over scales.

A slow scale retards conveying, handling and transportation systems. An inaccurate scale causes incorrect figures of production from automatic machines, errors in the computation of piece work, errors in issuing parts for assembly, incorrect billings, wrong inventory totals, and unexplained losses requiring inventory adjustments.

Toledo Scales are providing high-speed, automatic accuracy in thousands of the most modern plants in America. A Toledo Scale man stands ready to show you what Toledo Scales will do to improve and safeguard your entire operation. Your request for further information will be given prompt attention and will not obligate you to buy. Kindly address Industrial Department, Section S.

**Toledo Scale Company, Toledo, Ohio**  
**Canadian Toledo Scale Co., Limited, Windsor, Ont.**

*Manufacturers of Automatic Scales for Every Purpose*  
 Offices and Service Stations in 106 Cities in the United States and Canada



This booklet may be the means of eliminating some of your mysterious manufacturing losses. We have a copy for you. Send for it today.

# TOLEDO SCALES

NO SPRINGS HONEST WEIGHT





## The O. K. Shear, Kut Angle Hole Plates and Knives

### WHY THEY PLEASE SAUSAGE MAKERS

From all over the country, manufacturers of quality goods who pride themselves on making only the finest product, especially summer sausage and pure pork sausage, are using the Superior No. 6-O. K. Plates and Knives in their grinders. The O. K. Knives and Plates make a clean cut product, retaining the binding quality of the meat. They do not crush or smear. They do not heat the meat. They double the life of the grinder and use only two-thirds the power.

The Plates are reversible and can be used on both sides. The holes are on

an angle and give the meat a free flow through the plates.

Knife arms are designed to hold the blades at proper angle, to cut with radius of holes, and do not push the meat through outer edge of plate against the cylinder wall.

The Superior No. 6 Plates contain one inch more cutting capacity, which means more holes than the old-style plates. For example, 5/8" plate contains 3,100 holes, or 1,200 holes more than the old style. The 3/4" plate has 1,240 holes or 158 more holes than the old style, and others in proportion.

The O. K. Shear Cut Plates and Knives are fully guaranteed. If not satisfactory after ten days trial your money will be refunded.

### The Specialty Manufacturers Sales Co.

Represented by Chas. W. Dieckmann

Main Office

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2021 Grace St.

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*better—cheaper—faster*

THERE is an easy, quick way for superintendents and purchasing agents of packing plants to find out how to clean ham boilers, ham racks, trimming tables, meat choppers, floors and equipment better, cheaper and faster. Simply ask to have one of our service men call. He will demonstrate, under actual working conditions. Then compare results. A post card to us will bring him to you. No cost or obligation.

## OAKITE

*Industrial Cleaning Materials and Methods*  
OAKITE IS MANUFACTURED BY OAKLEY CHEMICAL CO.  
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No. 100

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Made according to the specifications of one of the largest packing plants in the United States.

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Sole Distributors for

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### Protect the Product

HY-GLOSS Paraffined Cartons are unexcelled; are used by the leading Oleo Manufacturers of the country. They attract the attention of the discriminating buyer.

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Joliet, Ill.



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Manufacturers of  
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Iron Lard Drums

Our customers are  
our best advertise-  
ment

We originate and  
design labels that will  
sell your goods

*Write us for complete information*



# Do You Know



**that your old aluminum ham boilers  
are worth good money?**

Our exchange plan, inaugurated a year ago, wherein we accept old aluminum Ham Boilers in exchange towards the purchase of new ones, has worked out so successfully we have decided to continue same indefinitely.

Why not investigate your ham boiling department, and sort out those you desire to exchange now, so you will be in readiness when the season opens.

## Ham Boiler Corporation

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New York City

Factory: Port Chester, N. Y.

*European Representatives:* The Brecht Co., 6 Stanley St. Liverpool and 12 Bow Lane, London

*Canadian Representative:* Gould Shapley & Muir Co., Ltd., Brantford, Ontario

# "NIAGARA BRAND" Genuine Double Refined Saltpetre (Nitrate of Potash) and Double Refined Nitrate of Soda

Also Refined Nitrite of Soda. All Complying with Requirements of the B.A.I.  
**MANUFACTURED BY BATTELLE & RENWICK**  
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## OPPENHEIMER CASING CO.

Importers and Exporters of

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*Sheep Casings a Specialty*

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Importers, Exporters and Cleaners of Sausage Casings. A large  
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Established 1903

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BUYERS OF  
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 Beef, Sheep and Hog Casings  
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 High Grade Hog and Sheep  
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### *Our Specialties:*

Sewed Beef Casings

Sewed Hog Bungs

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*Manufactured Under Sol May Methods*

# SAUSAGE CASINGS

THE BRECHT COMPANY

ST. LOUIS

NEW YORK

ESTABLISHED 1883

BUENOS AIRES

HAMBURG

## THE CASING HOUSE BERTH. LEVI & Co., Inc.

ESTABLISHED 1882

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BUENOS AIRES

CHICAGO  
HAMBURG

LONDON  
WELLINGTON

Cudahy's Selected Sausage Casings  
Hog · Beef · Sheep

CAREFULLY  
CLEANED

UNIFORMLY  
SELECTED

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*If equipment can effect a saving in your plant you are paying a tax equal to that saving until you install that equipment.—Henry Ford*



# REX BRAND

Complies with  
B. A. I. Requirements

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Write for Prices  
Immediate Deliveries

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*Cleaners and Importers Sheep  
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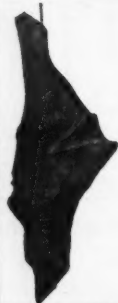
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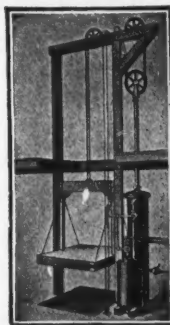
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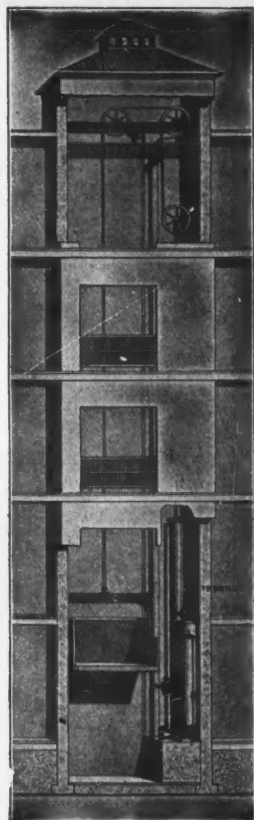
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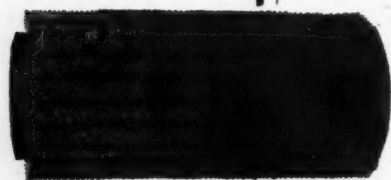
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*We shall gladly give you  
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# THE NATIONAL PROVISIONER

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

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Chicago and New York, April 17, 1926

No. 16

## Weighing in the Packing Plant

**After Scales are Bought They Must  
Be Installed Properly if They Are  
To Give Accurate, Reliable Weights**

### VI—Proper Installation of Scales

How much difference does it make to you where the scales in your plant are located, or how they are installed?

You want them put where they will be needed, of course. But outside of that, do you pay much attention to where and how they are set up?

**A great deal of the accuracy of your scales depends on where they are placed, and the kind of foundations they have.**

Certain places in and around the plant are poorly suited for placing scales. Among them are loading docks, floors used for the storage of heavy objects, etc. Scales located at these points must have an especially firm foundation to give the best results.

#### Put Scales Near Walls if Possible.

Whenever possible, place scales near walls, columns or partitions, where there will be less vibration and sagging of the floor under heavy weights. If the scale must be in the center of the floor, it is often a good plan to place a rigid post or column near it, attached to both floor and ceiling, to help prevent vibration.

It is also necessary to keep scales clean and free from dirt, insects, etc. Even a mouse, if it gets on the levers of the scales, can cause a variation of many times its own weight.

#### Three Points to Watch.

To get the best results from your weighing operations, you should—

1. Buy only the very highest-grade scales.
2. Install them on good, firm foundations.
3. Keep them level, clean and dry.

In the following article, one of a series written for THE NATIONAL PROVISIONER by a well-known weighing expert, the very important question of proper installation of scales is taken up.

The first article in this series, published January 17, 1925, told of the importance of

employing and training only the highest type of men to operate packinghouse scales.

The second, February 28, 1925, discussed packinghouse scales, their selection, proper installation and care.

The third, in THE NATIONAL PROVISIONER of May 16, 1925, took up the very important question of "tolerances," and explained their importance in packinghouse weighing.

The fourth, September 26, 1925, told of the advantages of a separate check weighing force, and gave directions for starting and operating such a department.

The fifth, in the issue of November 21, 1925, discussed overweights, and told how to keep from giving away product.

Reprints of these articles may be had by subscribers by sending 10c in stamps to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.

## Purchase and Installation of Scales

By F. S. Hebben.

In former articles we have gone into the OPERATION of scales more or less extensively.

This is because operation appears to attract somewhat less attention than PURCHASE, INSTALLATION and MAINTENANCE, and it was thought

### Why Scale Was Queer!

Be sure all scales are clean and free from obstructions.

A case is reported of a scale that was always out of order in the morning, although it worked all right in the afternoon. Repeated inspections showed that there was nothing mechanically wrong with it.

Finally it was discovered that the trouble was caused by a workman who used a nook in the overhead frame of the scale as a hiding place for his lunch! When he was made to stop this, the scale gave good service all day long.

Read this article on the proper installation of scales. It will open your eyes—and may explain why you have not been getting better scale results.

best to emphasize the importance of operation before taking up the mechanical side.

It is hardly possible to get accurate results from either poor scales on good foundations or good scales on poor foundations. No matter how carefully we regulate the human element, accurate weights cannot be expected unless good, well-installed equipment is provided.

That we should have good scales placed upon good foundations seem obvious. Yet it is surprising how many high grade scales are put on unsuitable foundations.

It is equally surprising to note the large number of fine scales, on good foundations, which are allowed to go their way without attention until actual breakage occurs.

As has often been stated, a good scale properly installed, used and maintained will give many years of accurate service.

#### Suitable Scale Foundations.

Many structures such as we find in manufacturing plants are subject to deflection under the heavy loads they are often required to carry.

We must bear in mind that the deflections mentioned are not often noticeable to the casual observer. All structures, no matter how well designed and built, will deflect more or less under load. In some the deflection is extremely slight—hardly worth mentioning—while in others it is greater.

They are perfectly satisfactory in the matter of strength, but may not be at all suitable as good scale foundations.

Many scales are so constructed that very slight changes in level affect their indications. Therefore in locating scales, rigidity must be considered as well as strength.

Many scales are located on loading docks and on floors where heavily-loaded trucks are constantly passing nearby. This traffic will often cause deflection, throwing the scale out of level, or cause heavy vibration in the structure and jar the scale badly.

Floors or docks which are subject to



this deflection seldom hold the same level from day to day, and the accuracy of the scale will suffer accordingly.

Another condition which affects floor and scale levels is often to be observed where scales are located on floors or in rooms where heavy goods are stored temporarily. The scales, having been adjusted while the floors were loaded, and therefore deflected, are often found out of balance after the floor load was removed.

Goods in such places are alternately piled and removed more or less frequently, and the floor level is thus changed so often that it is difficult to keep the scales in reliable balance.

There are so many locations where floor, dock or other foundations are affected by surrounding load and traffic conditions that it would be a waste of time to mention all of them. If the presence of this factor in scale location is kept in mind, many troublesome installations will be avoided.

#### Applies to the Small Scale, Too!

While considering scale foundations, we must not overlook the small scale. The size of scale does not in any way indicate its importance as a profit regulator.

Many small scales weigh hundreds of thousands of dollars worth of goods each year. Their importance should be considered with the value of the goods they weigh, rather than their capacity, in mind.

The small scale as well as the large one requires a solid and level foundation.

The habit of carrying small scales about from place to place and setting them upon boxes, tables, rickety benches, etc., should be discouraged.

It will be found far more profitable, when small scales are required in a number of locations, to provide enough of them to fill the requirements, locate them where they will be used, and fasten them firmly to solid benches or tables (separate from work benches and tables if possible), which in turn should be firmly attached to the floor.

#### Protect Scales In Every Way.

The possibility of the scale bench being bumped by trucks, etc., should also be kept in mind and guarded against as far as possible. Where benches are constructed for the purpose they may be made strong enough to stand such occurrences.

When it is necessary to place the scale on a bench or table where other work is done, the table should be inspected and strengthened (with rigidity always in mind) and attached to the floor.

While the installation of more scales and benches, as suggested, requires a small extra investment, it will be found much more satisfactory and profitable in the long run.

#### Where Two Bases Are Used.

There are many scale installations in which the platform levers are attached to the ceiling, while the beam or indicating mechanism is attached to the floor. Examples of this are found in trolley scales and many other suspended types.

In installations of this kind we have a condition where the two units of the scale each depend upon a separate foundation.

The ceiling to which the levers are at-

tached generally forms the floor of the next story. Any deflection of this floor, due to heavy loads, trucks, etc., will carry the levers with it, thus changing the distance or relation between the lever system and the beam or indicating device which is attached to the floor below.

The same condition is produced when a heavy load is placed upon the floor supporting the reading mechanism. Or perhaps this same floor is supporting an overhead rail serving the floor below. Heavy loads on this rail will possibly cause deflection in the floor to which the indicating device is attached, again changing the relation mentioned.

#### Watch Floors Above and Below.

Thus we have a scale in operation, for instance, on the second floor, the accuracy of which may be affected by activities going on either the first, second or third floors.

When a scale of this type is to be installed, or any existing one gives trouble, it is well to look into conditions on the floor above and below the room where the scale is, or is to be located.

It is always well, when possible, to locate these scales near walls, columns or partitions, where the floors and ceilings will be better supported and less liable to deflection and vibration.

In some cases, where it has been found necessary to locate them in the center of floors, an improvement in accuracy has resulted from the placing of a rigid post or column as near the two units as pos-

sible. This support is attached as firmly as possible both to the floor where the indicating mechanism is located, and to the ceiling where the levers are located.

Such a support acts both as a spacer and tie, and will help prevent changes in the relation of the scale units.

#### Danger of Interference With Levers.

While we are on the subject of overhead levers, a few words regarding suspended platform scales may be in order. This type is an excellent one, having many points in its favor.

One outstanding item in the installation of it is tight boxing for the overhead levers. While their overhead location saves them from many bad conditions which exist where the levers are under the platform, they have often been troubled with birds' nests, mouse nests, etc. Even wasps have built their clay nests at critical points on the levers, causing troublesome errors.

The writer recalls an instance where a scaler working on a suspended platform scale in a steel mill reported his scale out of order. A mechanic was sent to inspect the scale, and found it in good condition. The following morning the scale was again reported out of order. A mechanic inspected the scale a second time and again found it in good order. The unsatisfactory reports continued to come in, while inspection always revealed the scale to be in first-class condition.

It was soon discovered that the scale appeared to be out of order in the mornings and in good condition in the afternoons, and the trouble was eventually found to be caused by a workman who used a nook in the overhead frame as a hiding place for his lunch. This is perhaps an unusual case, but will illustrate the possibilities of trouble in a suspended platform scale.

Such possibilities may be obviated by careful, close boxing around the levers.

#### Location of Scales.

The location of scales is also very important.

Even though they may have good foundations, care should be taken to see that no unnecessary traffic passes over the platforms. It is sometimes impossible to avoid this, but it is well worth considerable expense to do so.

Pivots will stand just so much wear, and any traffic passing over the platform will wear them, whether it is being weighed or not, thus shortening the accurate life of the scale and increasing repair bills.

Scales which are to be used in locations where water, salt, etc., is likely to be on the floor should be of the suspended platform type wherever it is possible, even though the cost may be much greater.

#### Protect Platform from Bumps.

In many locations scales are used for weighing separate packages, such as heavy boxes, barrels, etc.

It is often difficult to prevent handlers from dropping their loads on the platforms. This abuse should be prohibited, but in spite of the prohibition the scale will receive a certain amount of it.

Heavy rubber pads have been found to (Continued on page 25.)

## Scales and Profits

How much do your scales and scalers cost you every year?

Are all your scales accurate and of the proper capacity—your scalers conscientious and well-trained?

Do you keep your scales operating within certain narrow "tolerances"?

Scales and their operators play a big part in your profit or loss for the year!

Reprints have been made of five articles which have appeared in THE NATIONAL PROVISIONER on "Weighing in the Meat Plant." In them the selection of scales, training of scalers and the troublesome question of tolerances are discussed. Other articles are to follow.

They may be had by subscribers by filling out and sending in the attached coupon, together with 10c in stamps.

The National Provisioner,  
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## A Meat Plant Located in a Garden Spot

Making a beauty spot out of the surroundings of a meat packing plant may sound like an impossible dream. Yet this is being done—by one of the most progressive packing concerns in the Southwest, the Keefe-LeSturgeon Co., Arkansas City, Kans.

Nearly three years ago, on June 10, 1923, this neighborhood was visited by a devastating flood, which did some damage to the plant and a great deal to its surroundings. When the waters receded it was found that great holes had been torn in the ground surrounding the plant, resulting in a most unsightly outlook.

Even before the flood had entirely dried up President R. T. Keefe had formulated a plan for beautifying the grounds and surroundings of the plant. The first step was to fill in the holes, which was done with refuse secured from the city. This was then covered with sand and topped with black dirt.

A landscape gardener was placed in charge of turning this part of Arkansas City into a real beauty spot. Great progress has already been made, and it is hoped to complete the work this spring.

The entire west front of the plant buildings, facing the street, will be covered with clinging vines. Lombardy poplars, flower beds, large expanses of green lawn, a fountain, privet hedges, etc., will all contribute to the general harmony of the grounds.

The driveway into the grounds will be neat and inviting. Two parking spaces will be provided for automobiles—one for employes' cars, the other for visitors' machines. Climbing rose vines will decorate

the fence about the grounds, and clumps of shrubbery will be set out along the parkway bordering the street.

A big ground sign, of white-painted cobblestones, will be laid near the street, bearing the words, "Ark Ham, Bacon, Sausage." Near it will be erected a large wooden sign giving further details of the plant for the information of strangers.

"Such improvements cost money," says Ed. Moncrief, the landscape gardener in charge of the work, "but they are worth all they cost for the incentive, inspiration and enthusiasm they inject into the work program."

"Sluggish, drab and uncouth surround-

ings are likely to produce a lot of 'I don't care's'. Beautiful surroundings, on the other hand, even around an industrial plant, carry a new hope and vision to each employe every day in the year. It is uplifting to the work program and is worth more than it costs, because it makes better workmen of the men employed within its circle."

The accompanying outline shows the plans for beautifying the grounds. As may be seen, trees, flower beds, etc., are used to create a pleasing effect.

The city is doing its share towards beautifying the neighborhood of the plant by arranging to lay out, in the near future, a municipal park directly across the street from it.

## Another Packers' Prize Idea Contest

Placards and pamphlets announcing the new \$1,000 prize contest for practical packinghouse ideas have just been mailed by the Institute of American Meat Packers to its member companies for display on bulletin boards and distribution to employes.

Any employee of a member company is eligible to submit one or more ideas which have been originated or perfected since October 1, 1925. Five prizes will be awarded. The contest closes July 15, 1926.

A survey of the ideas submitted in the two previous contests shows that many of them are actually in use in packing plants, and that employers have profited by the competition in the contests.

Many authorities in the packing industry believe that future profits in the business are to be made through savings in costs

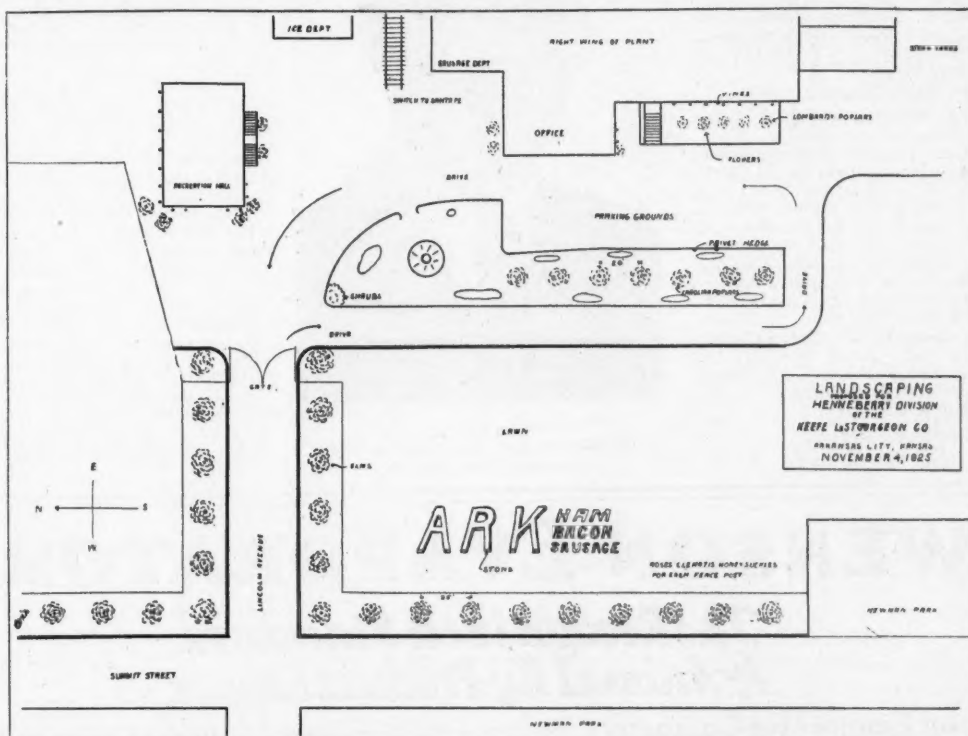
of production and selling, and that lower costs of production will come only from increased efficiency or improved operating methods.

### Purpose of the Contests.

The purpose of the prize contests is to encourage packinghouse men to make use of their latent inventiveness and ingenuity. The rules of the current contest provide that the idea submitted may be anything that has to do with the operating departments of meat packing establishments.

(a) It may be an improvement in a manufacturing process, such as the curing of meats, the refining of lard, the slaughtering of hogs, or the manufacture of sausage.

(b) It may be a labor-saving device in any operating department whereby the expense of one or more men is eliminated,



HOW A PACKING CONCERN CAN BEAUTIFY PLANT SURROUNDINGS.

This drawing shows how the surroundings of the Keefe-Le Sturgeon Co., Arkansas City, Kans., are being improved by landscape gardening. Trees, bushes, flower beds and green lawn are used to improve the grounds.

or whereby production is increased with the same labor outlay, or anything else that effects a real saving.

(c) It may be the simple statement of an idea whereby the production of some packinghouse product may be handled in a better manner so as to increase its value or sale.

(d) It may be a process for improvement of the quality or desirability of any packinghouse product.

As examples of the types of entries

which have won prizes in the past, the awards in 1925 were made for a casing slining machine, a bacon skinning machine, a device for conveying bones and cracklings by air, a hog trolley, and a steak beater.

Member companies of the Institute wishing additional copies of the placards and pamphlets may obtain them by writing to the Department of Packinghouse Practice and Research, Institute of American Meat Packers, 509 South Wabash Avenue,

& Company; C. W. Riley, Jr., Cincinnati Meat Packers Association; Armin Sander, A. Sander Packing Co.; Wm. F. Schenk, Columbus Packing Co.; Frederick C. Schroth, Elmore M. Schroth and Michael Schroth, J. & F. Schroth Packing Co.; L. A. Sucher, The Chas. Sucher Packing Co.

#### New York Region.

The meeting of the New York Region was held at 441 Lexington Avenue, New York City, on April 8, with A. T. Rohe, presiding. The attendance included the following: U. P. Adams, Armour and Company; J. A. Brady, Van Wagenen & Schickhaus; W. E. Frost, Swift & Company; Irving Hand, F. A. Ferris & Co., Inc.; J. A. Hetherington, Armour and Company; W. A. Johns, Swift & Company; George Kern, Jr., George Kern, Inc.; Waldemar J. Neumann, Louis Meyer Co.; Albert T. Rohe and William Rohe, Rohe & Brother; Herbert Rumsey, Jr., Henry Muhs Co.; A. D. Sullivan, Armour and Company; C. A. Triplett, Jos. Stern & Sons; Hans H. Uhler, F. A. Ferris & Co., Inc.; H. B. VanName, Wilson & Company; Edward N. Wentworth, Armour and Company.

#### Philadelphia Region.

The Philadelphia Region met at the Manufacturers' Club on April 6. John J. Felin presided. The following packers were present: Mark P. Brown, Wilmington Provision Co.; J. E. Carpenter, Jos. R. Shimer Co.; J. J. Craddock, Armour and Company; Bayard C. Dickinson, Louis Burk, Inc.; John J. Felin and William E. Felin, John J. Felin Co.; Francis G. Flood, F. G. Vogt & Sons, Inc.; Wm. R. Grover, Wilson-Martin Co.; Adam G. Hausmann, Geo. Hausmann & Sons, Inc.; Christ Kunzler, Ch. Kunzler Co.; A. P. Mueller, Sayer & Co., Inc.; D. G. Sabin, Wilson & Co.; Wm. J. Schmidt, Seltzer (Continued on page 44.)

#### TRADE GLEANINGS.

The meat packing business of Gill & Doyle in Portland, Ore., has been sold to E. E. Peterson.

Pacific Meat & Packing Company has been incorporated in Seattle, Wash., with a capital stock of \$600,000.

Levy Bros. Meat & Provision Company has opened a new \$250,000 market at 31st street and Gillham road, Kansas City, Mo.

Galveston Packing Company has been incorporated in Galveston, Tex., with a capital stock of \$20,000 by H. Shwiff and others.

Southland Cotton Oil Company, 1000 Mill street, Jackson, Miss., will install new equipment and will completely electrify the machinery in its mill.

The new cottonseed oil mill in Corcoran, Calif., has recently sold a large quantity of cottonseed oil cake to the Kings County Farm Bureau, which will be used by the farmers in the district.

Sullivan Packing Company, Detroit, Mich., has declared its usual quarterly dividend of 2 per cent on the preferred stock of the company, payable May 1, 1926, to stockholders of record April 20, 1926.

## More Packers at Regional Meetings

Further reports on the seventeen regional meetings held by the Institute of American Meat Packers last week show that the total attendance was 262, approximately the same as the previous series of meetings. A large attendance again featured the Baltimore meeting, 28 packers being present.

Details of meetings not reported on last week follow:

#### Knoxville Region.

The Tennessee Region met this time at Knoxville on April 7 at the Farragut Hotel. Henry Neuhoof, Sr., presided. Those present were: A. C. Bruner and J. C. Buhrmaster, East Tennessee Packing Company; A. R. Cooke and J. F. Furlong, Armour and Company; Ira V. Lay, T. L. Lay and W. T. Lay, T. L. Lay Packing Company; D. G. Madden, H. J. Madden and R. E. Madden, East Tennessee Packing Company; Henry Neuhoof, Neuhoof Packing Company; Chris J. Power, Power Packing Plant; Charles S. Simms, East Tennessee Packing Company.

#### Atlanta Region.

The Atlanta region met at the Biltmore Hotel, Atlanta, on April 8. The packers who attended were: E. B. Adams, Swift & Company; H. P. Deuell, White Provision Company; V. S. Elliott, Birmingham Packing Company; F. P. Rauschenberg, Armour and Company; E. Trimble, White Provision Company.

#### St. Louis Region.

The St. Louis meeting was held at the Missouri Athletic Club on April 9. F. A. Hunter presided. The attendance included the following: Henry Belz, J. H. Belz Provision Co.; A. U. Bischoff, St. Louis Independent Packing Co.; John C. Bresch, Heil Packing Co.; G. E. Briggs, Swift & Company; D. A. Cox, Cox & Gordon Packing Co.; George Heil, Heil Packing Company; Charles W. Honegger, American Packing Company; Frank Hunter, East Side Packing Co.; Geo. F. Lauth, Heil Packing Company; W. J. Luer, Luer Bros. Packing Co.; E. C. Merritt, St. Louis Independent Packing Co.; Henry Sartorius, Sartorius Provision Co.; C. K. Urquhart, Swift & Company.

#### Cincinnati Region.

The packers in the Cincinnati Region

held their meeting on April 8 at the Business Men's Club. Elmore M. Schroth presided. The following men were present: G. Burkhardt, Henry Burkhardt Packing Co.; O. M. Cummins, Columbus Packing Co.; B. G. Etheridge, J. & F. Schroth Packing Co.; C. C. Ford, Swift & Company; Charles Hauck, Ideal Packing Co.; H. C. Hennessy, H. H. Meyer Packing Co.; Albert H. Kahn, E. Kahn's Sons Company; Louis W. Kahn, E. Kahn's Sons Company; Jos. Kieffer, Jacob Vogel & Sons; George Lohrey, Lohrey Packing Co.; H. W. Maescher, Maescher

## Key Men of the Industry

#### REGION No. 15—SOUTHWESTERN.

These are the Regional Chairmen of the Committee on Trade Extension of the Institute of American Meat Packers. Each in his district heads up a practical, effective working organization in touch with Institute activities.



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(Houston Packing Co., Houston, Tex.)  
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## Is Your Paper Late?

THE NATIONAL PROVISIONER is put on mail trains in Chicago every Saturday before 11 a.m. It should reach you promptly.

If there is any delay, please save the wrapper, mark on it the hour of delivery to you by the carrier, and send it to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

This will aid us in obtaining proper service for you from the Post Office.

## INSTITUTE OF AMERICAN MEAT PACKERS.

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## Weighing the Factors

A more active demand and better prices have featured the provision trade recently, particularly in the case of heavy sweet pickle hams and the heavier weight loins. There is a good deal of optimism in the trade, and the general outlook is regarded as good.

Heavy butcher hogs are and have been in demand, as these hogs are dressing out well, furnishing a weightier product which some branches of the trade report no difficulty in moving.

Should hog runs continue light for the next month or two, or until the time of appearance of fall-farrowed pigs on the market, the situation will doubtless remain strong. More hogs are coming, though.

The fact that hams, bellies and loins must carry the burden of making satisfactory returns for the whole carcass should not be lost sight of, however. Also it should be remembered that the situation in dry salt meats and lard has been none too satisfactory. With the coming of better weather conditions it is expected that the situation in dry salt meats will be improved.

Lard accumulation continues and prices are below cost of production, but some traders believe that this situation will eventually take care of itself, from the standpoint of both price and distribution.

Consumer demand is not what it was a year ago. Approximately 4,000,000 fewer hogs came to market from the beginning of the winter packing season in 1925 to April 1, 1926. This is the equivalent of 600,000,000 lbs. less product. Had consumptive demand been equal to that of the same period a year ago, there would have been little product on hand on April 1, 1926.

Higher prices to the ultimate consumer took care of this, however, and while stocks are much lower than those of one, two and three years ago, they are relatively heavy in terms of the winter and early spring hog runs.

Lower hog prices would insure a more comfortable situation for the packer on his put-down which is to come on the market 60 to 90 days hence.

## Helping Meat Consumption

Packers and retailers can do a good deal to promote the cause of meat consumption by aiding in the distribution of the booklet, "Ten Lessons on Meat," published by the National Live Stock and Meat Board.

These ten lessons are ostensibly for use in high schools, and for this reason the trade may feel less able to help in their distribution.

Even a quick survey of the book will show that it contains a lot of first class information, not only for the school girl taking domestic science but for the housewife as well.

Both the retailer and the packer can forward the cause of meat in this way through either one or both of two very good mediums.

The first of these is through the vocational high schools. Funds for purchasing books in these schools are always limited, even though the cost of each book is small. If a sufficient number of books were purchased and donated so that each girl and the instructor could have a copy, there would be a great incentive to use them as texts.

Enough books could be furnished so each girl could take one home for family use, those used in class remaining the property of the school. This is creating good will with the housekeepers of today as well as the girls who will be the housekeepers of tomorrow.

Another way is to distribute the books direct to housewife customers of retailers, and by packers through the medium of a small notice inserted in their advertising copy.

There are few housewives who would not treasure such a book. It gives them a lot of practical information put up in a way they have been looking for. Many of them do not know all of the cuts of meats, the good cuts that are less expensive, or how to cook each. The booklet gives them this information. The chapter on "carving" alone would make it a treasure in most households anywhere in the land.

The donor's advertising could be taken care of by stamping his "compliments" across the face of the cover with a rubber stamp or some other means.

Packers and retailers who are not already familiar with this booklet would do well to secure a sample copy without delay. They will find its distribution in their territories an inexpensive method of advertising and a permanent means of encouraging greater meat consumption generally.

That the trade appreciates the value of such material is proved by the flood of requests received within a few days after the notice of this "Ten Lessons on Meat" booklet appeared in the pages of THE NATIONAL PROVISIONER. These requests came from retailers, packer salesmen and packers, in all parts of the country, and ranged from a single copy to an order for several hundred.

The trade is waking up to the benefits of such missionary material.



# PRACTICAL POINTS FOR THE TRADE

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## Fresh-Made German Salami

Sausage makers frequently ask for a recipe for dry sausage that can be made and sold fresh. It is particularly appetizing at this season of the year, but can be made and sold the year round.

The following inquiry, coming from a small sausagemaker in the Northwest, is for a sausage of this kind. He says:

Editor The National Provisioner:

Sausage makers selling in this territory manufacture a dry sausage which they sell as soon as it comes out of the smokehouse. It is very popular and we would like a good recipe and methods of handling a sausage of this kind. We have no modern drying apparatus, but we can arrange for a small dry room.

Any assistance you can give us will be greatly appreciated.

The sausage referred to is known in some sections as Fresh Made German Salami. It can be made and sold fresh if proper care is used. Following are directions for making and handling a good fresh salami:

### Formula for Fresh Salami.

Meats per 100 lbs.:

50 lbs. fresh shank meat.

10 lbs. fresh beef cheek meat.

20 lbs. fresh beef hearts.

20 lbs. fresh regular pork trimmings or ham fat.

Seasoning per 100 lbs.:

3 lbs. 10 oz. salt, when ham fat is used, or 4 lbs. salt when pork trimmings are used.

10 oz. granulated sugar.

2 oz. nitrate of soda or saltpetre.

8 oz. ground white pepper.

2 oz. peeled garlic.

### Method of Handling.

**Grinding.**—Grind the shank meat, beef cheeks and beef hearts through  $\frac{1}{8}$ -in. plate of hasher. Grind pork trimmings or ham fat through  $\frac{1}{2}$ -in. plate of hasher. Weigh shank meat, beef cheeks and beef hearts in proper proportions and grind through  $\frac{7}{64}$ -in. plate of hasher. Pork trimmings or ham fat are to be ground through  $\frac{1}{4}$ -in. plate of hasher.

**Mixing.**—When weighed in proper proportions put in the mixer and mix altogether for about three minutes, adding seasoning, but no water.

**Shelving Meat.**—Place upon pans in cooler at 36 deg. to 38 deg. F., in layers of not over 6-in. in thickness, kneading the meat well by hand to exclude the air as much as possible. Hold the pans in the cooler for from 48 hours to 72 hours. At the expiration of this time, remove from shelving pans and take to the mixer.

**Mixing.**—Put back in the mixer and mix thoroughly for about two minutes, and then take to the stuffer.

**Casings.**—Use medium-size beef middles. Be sure they are fully cured and in good condition. When soaking and turning, if the casings show excess tallow, be sure to shave, as tallow left on the middles is very apt to turn rancid, especially in warm weather. Cut the middles twenty inches in length, tie one end with silver

sail twine, forming a loop to hang on the sausage sticks; soak them in vinegar, one part 99 grain and five parts water, for two hours before stuffing.

**Stuffing.**—Extra precautions should be taken in filling the stuffing machine. Pack the meats well into the machine to prevent air cavities in the sausage. When stuffing, puncture the casings where air appears between casings and meat, and tie end of casing with silver sail twine. After meat is stuffed, take to cooler at 36 deg. to 38 deg. F., to be held over night. Sausages should be hung so they will not touch.

**Smoking.**—After product is carefully hung, start a cold smoke, using hardwood sawdust only. During cold weather start the house at 60 deg. to 65 deg., and finish from 80 deg. to 85 deg. Smoke for 48 hours or longer, depending on weather conditions. However, a good color must be obtained and entire surface of casing thoroughly dry and free from shriveling.

During summer months it may be hard to maintain this temperature. It must be watched closely, and at all times carry the smokehouse at as near the temperature mentioned as possible.

When sufficiently smoked, this sausage should be dipped in a solution of 100 deg. brine at a temperature of 200 deg. Allow sausage to remain in this hot solution while counting three; or, in other words, momentarily dipping. Take at once to dry room.

**Drying.**—Remove sausage from trucks and in cold weather bank in sections over night, so that sausage may gradually come down to dry room temperatures. In warm weather, however, bank for three hours only, as there is not so much danger of

cold draft in the dry room during summer months, and if banked too long in warm weather the sausage has a tendency to lose its color.

Spread sausage carefully, so that it does not touch in any manner, and do not give the dry room, where fresh products are carried, too much draft for the first two or three days, to prevent product from shriveling. Then gradually open the windows and watch the dry room carefully, and maintain a temperature of 55 deg. to 60 deg.

If the demand is great, of course it will then be necessary to rush the dry process as much as possible without injuring the product. Product should be governed by shipments, so as not to carry it in the dry room over seven days.

**Packing.**—Pack in tight 25-lb. boxes, unless otherwise specified, placing one sheet of veneering on bottom of box and between each layer of sausage.

## Cooking Beef Tongues

Containers of different kinds are used for jellied tongues, some packers preferring an ordinary can or pan, and weighting it down until the product becomes firm.

Ham containers have also been used for this purpose, and an Eastern packer wants to know how to make jellied tongue this way. He says:

Editor The National Provisioner:

Please give us a recipe for cooking beef tongues. I want to cook as many as I can get in a ham container and use jelly.

The inquirer wants to know how to make jellied tongue in a ham container.

Take S. P. beef tongues, properly cured and pulled right at cured age. Cook at boiling temperature for about 4 hours. Some packers prefer to use as little water as possible in cooking the tongues. Then skin, and if there is any grease on the skinned tongues, wash thoroughly.

Pack while hot in a ham container, and pour as much jelly water over the tongues as is necessary to cover and fill any spaces there may be between the tongues.

Put on cover of ham container and place in cooler, holding at cooler temperature until thoroughly chilled.

The following morning care should be taken to see that the top of the tongues is thoroughly covered with jelly. If the meat is exposed, pour on a little more hot jelly and allow to set before removing contents from the container.

The pressure on the tongues in the ham container while cooling makes a nice solid piece of goods.

Instructions for curing S. P. beef tongues and for making jelly for use with tongues and other jellied meats have appeared in THE NATIONAL PROVISIONER. Subscribers can secure copies by enclosing a 2c stamp with request, addressed to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

Do you use this page to get your questions answered?

## Sausage Spoilage

Do you have trouble with the color of your sausage?

Does it show green rings or gray spots?

Mould IN sausage is caused by poor materials or careless handling. Mould ON sausage is a surface condition and can be prevented by proper handling.

THE NATIONAL PROVISIONER has made a reprint of its information on "Sausage Spoilage." It may be had by subscribers by filling out and sending in the following coupon, accompanied by a 2c stamp:

The National Provisioner:

Old Colony Bldg., Chicago, Ill.

Please send me reprint on "Sausage Spoilage."

Name .....

Street .....

City .....

Enclosed find 2 stamp.

## Installation of Scales

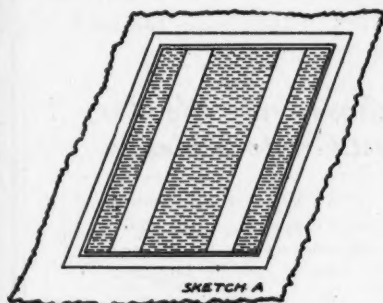
(Continued from page 20.)

save the scale much of the evil effect of such use. A thick rubber or composition pad, which will not absorb moisture or dirt, will cost comparatively little, and will pay for itself by reducing repair bills and assisting the scale to retain its accuracy.

In many locations, especially where steel platforms are used, it has been found necessary to use a rough-surfaced steel, in order to give a footing for truckers. Many of these treads are very coarse and cause the scale to receive much destructive vibration when metal wheeled trucks are passed over the platforms.

### Save Scale from Wear and Tear.

The scale may be saved much of this wear by providing two smooth tracks across the platform as shown in sketch "A." The strips may be from six to eight inches wide, spaced for the truck wheels.



SAVING WEAR ON SCALE PLATFORM.

By providing two smooth strips for truck wheels across the rough-surfaced scale platform a great deal of vibration and jar on the scale can be done away with. At the same time there is still plenty of rough surface left to provide safe traction.

This arrangement will give truckers the footing they require, give easier traction and save the pivots.

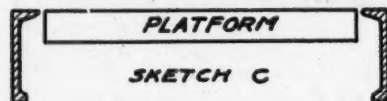
Another idea which has proved valuable is shown in sketch "C."



HOW DIRT CAN CLOG SCALE.

This drawing shows how easy it is for dirt, etc., to interfere with the accurate weighing of a scale. This danger can be eliminated by turning the platform supports around, as shown in sketch C.

Comparing sketch "B" and "C," sketch "B" shows a frame surrounding the scale platform, which presents a flat, wide face to the inside. A small obstruction as



BEST WAY TO SUPPORT SCALE PLATFORM.

Platform supports placed in this manner do away with the possibility of dirt, etc., getting wedged along the sides of the platform, as shown in sketch C.

shown at "X" may be retained (where it cannot be seen) for a long time, causing trouble until it is removed.

The construction shown in sketch "C," which is channel frame, facing as shown, with the lower flange cut away, leaves no place where an obstruction can find lodging.

### Use Care in Construction.

In all cases attention should be given to see that the edges around platforms are substantial, that the gap between the platform and floor is as narrow as good practice will permit, and that the two edges are flush to permit the transfer of loads on and off the scale with a minimum of impact.

Boxes or pits for platform scales of either dormant or portable type should be substantial, and so constructed that they may be easily inspected, cleaned and kept dry.

They should be tight enough to exclude rats, mice and insects as far as possible.

Many scales in food plants have given trouble because of cockroach colonies in the lever box. There is no probability of this, however, if scales are properly cleaned.

In the case of rats and mice, however, there is a possibility of trouble. The weight of one of the animals climbing on a lever may cause serious errors.

### Summarizing the Points.

This article has covered some of the major points in SCALE INSTALLATION. It might have been written in a much shorter form, and still cover the ground. Such a summary would read about as follows:

**Purchase only the very highest grade scales.**

The prices quoted by our leading manufacturers on their fine products are remarkably low. When we consider this fact in connection with the vital importance of the scale in the packing industry it appears foolish to consider first cost.

Money invested in no other equipment will bring such large returns as that spent on good scales.

**Install scales on good foundations.** The exclusive function of a scale is the measurement of the force of gravity, and the force of gravity is merely the attraction of the earth. Therefore, the more firmly we attach our scales to the earth, the better results we will obtain.

**Keep scales level, clean and dry.**

[The next article in this series will discuss MAINTENANCE of scales.]

### AIR IN COOLING SYSTEM.

The presence of air in a refrigeration system may be the result of leakage into the system at a time when a vacuum was formed in one part or another, says "Refrigeration," or the air may have remained from the time when the system was filled with ammonia.

When repairs are to be made, the part of the system to be repaired is pumped to a vacuum to remove the ammonia before it is opened. In a similar way the air in this part is exhausted before ammonia is admitted.

A perfect vacuum is impossible, and this process always admits some air to the system, though it may be only a small amount if care is exercised and the vacuum is good.

## Small Packer Accounting

A Southern packer who is endeavoring to put his accounting system on a practical basis asks some information which is of general interest particularly to the smaller packers who may have been doing their bookkeeping on something of a hit-or-miss basis.

This inquirer says:

Editor The National Provisioner:

We have recently installed a special bookkeeping system and would like to know what you think of perpetual inventories and departmental cost accounting.

Also, would you advise that we have certified public accountants put in a cost accounting system for us? We would like to know where we can secure blanks especially adapted for use in our accounting.

The keeping of perpetual inventories is necessary, particularly in certain departments. Otherwise there is no way for the packer to know where he stands. This is particularly true in the departments handling pork products, freezer stocks, hides, oils and similar products.

Departmental cost accounting is very desirable. Each department is operated on an independent basis, and should not only pay its own way, but make its percentage of the year's total profits. There is no way of knowing whether a department is doing this unless individual accounts are kept on each department.

A cost system can best be installed by accountants familiar with packinghouse accounting, as this is rather specialized, and important points might easily be overlooked by one not familiar with methods especially adapted to this industry.

Practically all packers have their own accounting sheets made up and printed, adapting them to the particular company and its method of operation.

An admirable article on "Accounting Methods for Packers" appeared in an earlier issue of THE NATIONAL PROVISIONER. It was written by a successful packinghouse accountant and is based on the accounting system of a typical small plant. Reprints of this article can be secured by subscribers by sending a 2c stamp with request to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

### PURCHASING AND OPERATING.

Sectional meetings for purchasing and operating men are announced by the Institute of American Meat Packers to be held shortly. The Purchasing Section will meet in the Institute offices at Chicago on May 28. The meeting of the Operation Section will be held on June 3 at the Institute. Company executives are especially invited to attend both meetings.

The last two meetings of these sections were attended by a total of considerably more than 100 men, indicating that the Institute's meetings for specialists with common problems have met with the approval of the industry.

No announcement has been made yet regarding the program of the purchasing meeting, but a series of practical talks of timely interest to all purchasing men is promised. John G. Hormel is presiding chairman of the section, and A. W. Ruf is program chairman.

Although the program of the operating meeting is not entirely complete, H. J. Koenig, program chairman, has announced that the discussions will include delivery problems, pension plans, a survey of the present operating needs of the industry, and other talks of interest. R. F. Eagle is presiding chairman of the section.

# Purchase and Installation of Scales



*Thermoseal Packinghouse Scale, Counter Type. Especially desirable for weighing provisions and boxed goods. Made in different capacities from 30 to 200 pounds.*

Experience certainly confirms the statements quoted here.

Users of Thermoseal Scales find they give years of satisfactory service. They are quality scales, built for service and guaranteed as to accuracy and dependability.

Placed at convenient places in the plant, they save time and reduce operating costs.

Equipped with a thermostatic device, they are accurate even under extreme temperature changes.



*Thermoseal Packinghouse Scale, Hanging Type. Made in different capacities from 30 to 600 lbs. Different styles of pans for wholesale market use.*

*Thermoseal Provision Scale, Portable Type. Made in different capacities from 200 to 1,000 pounds. For wholesale market use.*



Summarizing the points in the article which appears in this issue, the author recommends:

***"Purchase Only the Very Highest Grade Scales."***

It is also stated that "with the vital importance of the scale in the packing industry, it appears foolish to consider first cost."

Write for complete description and prices

## JOHN CHATILLON & SONS

Established 1835

Manufacturers of Scales and Butchers' Supplies.

85-99 Cliff Street

New York City, N. Y.



# A Page for the Packer Salesman

## Why Blame the Salesman? If His Boss Has Guts, There Will Be No Price-Cutting

Here is a salesman who works on a price list that means what it says. He knows it, because orders from his boss are "get the price or pass up the order." And his firm is not worrying over its showing, either!

After reading in a recent issue of THE NATIONAL PROVISIONER what a Southern packer had to say about the damage to his trade done by price-cutting in his territory, this salesman writes as follows:

Editor THE NATIONAL PROVISIONER:

I shed copious tears when I perused the lamentations of our friend, "Southern Packer," in your issue of March 13th. However, I will endeavor to be charitable in my thoughts and remarks towards him, since he has made an honest confession, and I know that will be good for his soul, if not his business.

Our friend states that price lists are a joke, and I agree with him that most of them are. But why blame the salesman?

He also insinuates that meat salesmen are given more leeway than any other salesman; and again I ask, is the salesman to blame?

I would like to ask our friend or friends, do you hire salesmen to make your prices or sell your goods? Do you hire salesmen with the "guts" to name their price and back it up? Have you the necessary amount of inner tubes to back up your price list when your salesmen 'phone or wire in for a "shade?"

I am on a car route for a packer with a price list that means just what is printed in it. And we get the price or we don't get the order. And I am thankful to say that our company is not continually bemoaning the fact that a lot of order-takers are giving their goods away and their price list is a joke.

Yours truly,  
CENTRAL STATES.

### HAMS SOLD BY TELEPHONE.

The Lindner Packing Company of Denver, Colo., has found an effective use for the long-distance telephone in selling. It had taken over the entire stock of hams of another company, and desired to effect an immediate sale of this product.

The manager had decided on a personal trip to dispose of the hams. He was persuaded to try the long-distance telephone, and out of three calls made two good sales.

Enthusiastic over the possibilities of long-distance selling, the trip was abandoned and a list made up of those upon whom he had intended to call. A sales talk was prepared and calling began.

Within three days the entire stock of hams were sold, with a low percentage of sales cost.

### STICK TO YOUR FACTS.

There is a heap of failure due to the ability of certain people to distheorize facts.

Many a salesman goes into a prospective customer's store knowing that that which he knows is a fact.

And many a salesman comes out of a prospective customer's store believing all his facts to be theories.

And why?

Just because he didn't have the courage or ability to stand up and prove that facts are facts.

## Sentence Sermons

Written for THE NATIONAL PROVISIONER  
by Roy L. Smith.

### NOTHING IS CLEVER—

- Which depends upon crookedness for its success.
- Which lowers a man's self-respect.
- Which makes a customer suspicious of the firm.
- Which a man cannot recommend to his son.
- Which needs deception to make it clever.
- Which teaches the help to cheat the firm.
- Which costs the firm new business.

The one great cardinal fact in merchandising is that nothing good can come to a buyer that doesn't come by the way of service and quality.

For it is these two things which make satisfaction and profit, without which business becomes a struggle to keep a bold front and deceive creditors.

Of course, there are a whole lot of customers who have the volume bee and a carefully prepared set of figures to show what they are going to do if they do it.

But give those fellows pencils and paper enough and they'll spend their time in the bug house.

Don't let men of this type distheorize your facts.

—Old Hickory Smoke.

### ANY MORE LIKE THIS?

\* — ! — \* — ! — \* — ! — \*

Gasping for breath! That's the way this pun blizzard has left us! We thought maybe they'd get tired drumming up Easter business. But no, by golly, they're chasing pun volume harder than ever.

As we have previously remarked, it started with this one:

"Just because you're a ham, don't think you're Swift."

"Do you know any more like that?"

"No, but there Armour!"

Now comes a Corn belt packer executive. Sez he:

"Doubtless there Armour Swift hams, but I wanna Becker's, and that's no Stahl or I'll get Roth up and raise Morrell than Niagara can put out. Them's my Fell'n's!"

Now jump down to Florida and take this from one who favors no brand:

"If some Squire who was not the Katz whiskers Dold out Allied hams Swift, who's Rath would it raise?"

We give it up. Let's try Texas for a change:

"At the ax I'll take a swing, maybe next issue you'll print this thing:

That there Armour hams is true, and we know Swift has them too. But the Far Best is far best the ham for you!"

Now for a city salesman down in Ohio who gets his copy of THE NATIONAL PROVISIONER every Monday morning, and wouldn't miss it. He says it in jazz time:

Capital brand is here to stay  
We get the money, don't add Honey;  
Our hams are cured just right;  
Day or night Seven Brothers will fight  
For Capital brand that sells on sight.

The weather is getting warm, boys!

## How One Salesman Works Successful Method Used by One Wide-Awake Man

By R. O. Brooks

[EDITOR'S NOTE.—This article was written especially for the "Salesman's Page" by a salesman subscriber to THE NATIONAL PROVISIONER.]

Out of my years of selling experience I have worked out the following points, which have worked out successfully with me:

1. Work early and late. If possible, always be at the same place every day at the same time.
2. Talk your brands everywhere you go. Tell your customers what other goods you have to offer, in addition to what they already know and are using. Make suggestions about something in your line that someone else is using with success.

### Be Fair and Honest.

3. Always keep the interests of your house and your customer at heart. Be fair and honest with both of them.
4. Be courteous and polite at all times.
5. Be serious with your trade. Don't continually take up their time—and yours—with things that do not pertain to the products you are selling.
6. Know your price list, and know what you are selling.

### Know Your Products.

7. At times, explain the process of manufacture of your products to your customers. This is one evidence that you mean business and understand your business; that you are working for your house, and are not merely an order taker.
8. If you talk too much you will leave your customers with a "joke" order and a promise for tomorrow, or a "Will pay you Friday." And in that case your results are failures.

## What the Salesmen Say

Here is another expression from a packinghouse salesman who is a reader of THE NATIONAL PROVISIONER, and who takes an interest in the sales discussions which have been going on:

### He Knows How to Use It.

North Adams, Mass., April 10.

Editor THE NATIONAL PROVISIONER:

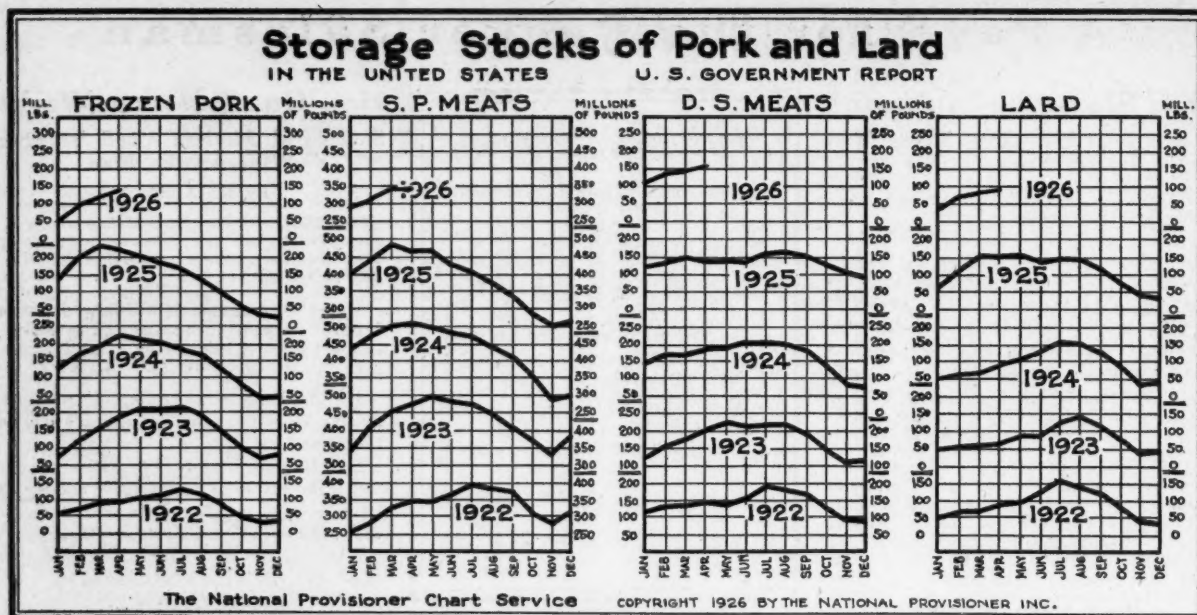
Being a salesman and knowing how THE NATIONAL PROVISIONER helps with sales, I am glad you are keeping up your "Sell Right" campaign.

You would be surprised to know how many large sales I have "pulled across" by using THE NATIONAL PROVISIONER'S reports on the market. And I have always found your information to work out true.

In reading the "Practical Points for the Trade" page I have been able to help my trade quite a few times, and thus gain their confidence by telling them of different formulas, etc.

Hoping to be of service to you, I remain,

Yours truly,  
Raymond L. Wade,  
Parker, Webb & Co.



This chart in THE NATIONAL PROVISIONER DAILY MARKET SERVICE series shows the trend of stocks of provisions and lard on hand on the first of each month during the first four months of 1926, with comparisons for the four years previous.

Frozen pork stocks have continued their upward trend since the first of the year, much as they did during the same period of the two years of heavy hog production. The accumulations of this product in 1925 showed a decline beginning March 1. The quantity on hand on April 1 this year is away below that of the three years previous, but is considerably higher than on the same date in 1922, when the peak of accumulation was not reached until mid-summer.

Stimulated by the Easter trade, sweet pickle meats found a good outlet through March, the put-down just about equalling the quantity moving into consumptive channels. The gain in S. P. meats during the month was negligible. The trend up to the beginning of March resembled that of other years, but the March situation finds little precedent in the past four years.

Accumulations of dry salt meat have continued to increase, the outlet for this product being slow. Last year saw a good movement in this class of meat through March, but so far this year there has been limited consumptive demand, attributable in large measure to the lateness of the spring and the slowness of field work. Some dry salt cuts have been showing a little more activity. But others, particularly fat backs, are a drug on the market.

The increased weight of hogs coming to market has been a strong contributing factor toward increases in lard stocks. More lard was exported during March this year than in the same month a year ago, but stocks have climbed steadily. There has been little speculative demand, the fear of increasing production being a limiting factor.

The feeling of some well-versed in the trade is that strengthening factors in the lard market must come from the buying side, as the prospects for production are good, with farmers wanting to market just as much of their corn as possible at present hog prices.

#### STOCKS IN COLD STORAGE.

The figures on which the above chart is based are as follows, in pounds:

1922.				
	Frozen pork	S. P. pork	D. S. pork	Lard
Jan. ...	51,203,000	252,322,000	111,071,000	47,541,000
Feb. ...	71,722,000	284,487,000	128,080,000	61,202,000
Mar. ...	86,219,000	321,950,000	139,281,000	61,297,000
Apr. ...	98,765,000	347,275,000	145,182,000	86,031,000
May ...	108,907,000	348,304,000	142,080,000	90,055,000
June ...	114,571,000	362,595,000	157,089,000	123,795,000
July ...	128,962,000	391,474,000	186,948,000	154,254,000
Aug. ...	117,908,000	385,682,000	179,856,000	143,084,000
Sept. ...	84,815,000	369,187,000	165,988,000	119,755,000
Oct. ...	46,796,000	313,517,000	122,763,000	75,339,000
Nov. ...	30,888,000	278,811,000	85,371,000	56,733,000
Dec. ...	33,774,000	302,708,000	83,017,000	52,506,000

1923.				
	Frozen pork	S. P. pork	D. S. pork	Lard
Jan. ...	72,278,000	377,107,000	121,126,000	48,808,000
Feb. ...	120,186,000	412,806,000	155,222,000	56,286,000
Mar. ...	154,377,000	451,279,000	178,024,000	59,101,000
Apr. ...	188,115,000	468,130,000	206,428,000	60,743,000
May ...	213,224,000	499,119,000	227,728,000	85,251,000
June ...	210,645,000	483,673,000	214,453,000	84,530,000
July ...	217,074,000	473,569,000	217,862,000	123,896,000
Aug. ...	195,002,000	449,441,000	221,716,000	143,578,000
Sept. ...	148,753,000	413,798,000	191,711,000	115,880,000
Oct. ...	98,715,000	367,374,000	146,974,000	72,608,000
Nov. ...	71,640,000	325,456,000	108,850,000	53,225,000
Dec. ...	32,008,000	284,604,000	110,824,000	35,317,000

1924.				
	Frozen pork	S. P. pork	D. S. pork	Lard
Jan. ...	126,783,000	432,726,000	147,487,000	49,822,000
Feb. ...	195,822,000	498,378,000	168,141,000	56,161,000
Mar. ...	199,428,000	500,658,000	168,145,000	68,557,000
Apr. ...	227,284,000	512,190,000	192,834,000	72,930,000
May ...	215,767,000	500,683,000	191,882,000	102,317,000
June ...	201,728,000	483,372,000	206,009,000	127,949,000
July ...	180,566,000	473,914,000	212,158,000	152,529,000
Aug. ...	164,461,000	443,705,000	202,002,000	150,243,000
Sept. ...	121,816,000	408,928,000	180,127,000	124,676,000

Oct. ...	77,986,000	351,485,000	135,702,000	83,198,000
Nov. ...	42,857,000	285,516,000	81,990,000	51,708,000
Dec. ...	48,656,000	300,294,000	76,990,000	35,042,000

1925.				
	Frozen pork	S. P. pork	D. S. pork	Lard
Jan. ...	128,585,000	396,414,000	117,882,000	60,243,000
Feb. ...	200,283,000	443,382,000	136,478,000	112,607,000
Mar. ...	232,131,000	444,349,000	150,679,000	152,485,000
Apr. ...	218,715,000	466,028,000	142,660,000	150,094,000
May ...	201,246,000	467,385,000	145,548,000	151,490,000
June ...	180,645,000	425,481,000	142,292,000	138,295,000
July ...	168,527,000	407,610,000	162,618,000	145,919,000
Aug. ...	131,835,000	373,227,000	164,374,000	145,924,000
Sept. ...	93,078,000	338,156,000	152,555,000	114,724,000
Oct. ...	54,455,000	284,592,000	128,288,000	71,335,000
Nov. ...	30,174,000	255,584,000	106,204,000	36,640,000
Dec. ...	26,965,000	280,641,000	96,995,000	33,311,000

1926.				
	Frozen pork	S. P. pork	D. S. pork	Lard
Jan. ...	87,960,000	294,642,000	119,617,000	42,478,000
Feb. ...	98,311,000	319,726,000	138,005,000	64,187,000
Mar. ...	120,115,000	345,661,000	144,071,000	76,145,000
Apr. ...	129,395,000	348,977,000	151,127,000	93,067,000

#### GERMAN PROVISION MARKET.

The Hamburg provision market for the week ending April 10, 1926, showed little change from the preceding week, according to Trade Commissioner E. C. Squire in a cable to the U. S. Department of Commerce. Refined lard moved in about average quantity, while fat backs were in poor demand.

Sales of frozen pork livers have fallen off, and stocks are now considered light. The approximate receipts of lard for the week were 3,087 metric tons.

#### CHICAGO MID-MONTH STOCKS.

Stocks of provisions in Chicago at the close of business on April 14, 1926, with comparisons, are reported by the Chicago Board of Trade as follows:

	Apr. 14, 1926.	Mar. 31, 1926.	Apr. 14, 1925.
Mess pork, new, made since Oct. 1, '25, bris. ....	374	483	472
P. S. lard, made since Oct. 1, '25, lbs. ....	27,937,911	25,975,289	66,833,583
Other kinds of lard. 5,792,039	5,792,039	5,520,579	11,826,404
S. R. middles, made since Oct. 1, '25, lbs. ....	484,400	504,200	5,641,567
D. S. cl. bellies, made since Oct. 1, '25, lbs. ....	17,627,234	17,858,589	7,382,601
D. S. cl. bellies, made prev. to Oct. 1, '25, lbs. ....	6,000	30,000	.....
D. S. rib bellies, made since Oct. 1, '25, lbs. ....	1,791,641	2,183,181	6,081,394
Ex. sh. cl. middles, made since Oct. 1, '25, lbs. ....	512,347	361,652	449,608

#### DANISH BACON EXPORTS.

Exports of bacon from Denmark for the week ending April 10, 1926, amounted to 3,249 metric tons, according to cable reports to the U. S. Department of Commerce. Of this amount, 3,201 metric tons went to England.



# PROVISIONS AND LARD

## WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

### Prices Steadier—Some Increase in Buying —Exports Small—Stocks on Hand Light —Hogs Steady.

From the low point the lard market showed a recovery of about  $\frac{1}{4}$ c, with ribs a little steadier and hogs holding fairly steady at the recovery noted last week.

In respect to the movement or supply of hogs there appears to be little development indicative of any special change in conditions. There is some evidence of a little more confidence in the matter of a better supply of hogs to be available later in the year. The actual movement at present, however, is only fair and this is reflected in the steadiness of the hog market.

### Lard Production Heavy.

The packing for the past month was on a fairly liberal scale as reflected in the production reports, particularly of lard, but in part the lard production was possibly due to the using of considerable other product for lard which did not find a ready demand as fat meats.

The lard production for March of 136,574,000 lbs. was 21,000,000 lbs. more than last year and about 7,000,000 lbs. under the five-year average. The production of lard brought some increase in stocks for the month, but the total is 57,000,000 lbs. less than last year. Compared with March 1, there has been a gain of 17,000,000 lbs. The comparative figures of stocks of the principal products are given elsewhere in this issue.

Compared with last year there is a very important decrease in the stocks of meat as well as lard. Frozen beef stocks are about half of last year, frozen pork 89,000,000 lbs. less and pickled pork 86,000,000 lbs. less. The amount of pickled pork in process of cure is 37,000,000 lbs. less. The decrease in all meats is also reflected in a decrease of 42,000,000 lbs. in the stocks of miscellaneous meats.

Compared with the five year average there is also a material decrease in stocks of meat as well as lard. This applies both to beef products as well as pork products.

### March Livestock Movement.

The movement of livestock in the principal markets during the month of March showed a further decrease in the receipts of hogs compared with the average, although there was a small increase over last year. The slaughter decreased in hogs but increased in cattle and in sheep and lambs.

The comparative figures of the movement at the 64 markets for receipts and slaughter follow:

#### Cattle and Calves.

	Receipts.	Local Slaughter.
Total	1,811,292	1,220,799
Increase or decrease*	+49,233	+41,732
Per cent	+2.6	+3.5
March avg., 5 years, 1921-1925.	1,621,292	1,013,610
Increase or decrease.	+189,970	+207,189
Per cent	+11.7	+20.4
<b>Calves.</b>		
Total	578,031	439,315
Increase or decrease*	-9,503	-11,071
Per cent	-1.6	-2.5
March avg., 5 years, 1921-1925.	489,369	374,774
Increase or decrease.	+88,662	+94,541
Per cent	+18.1	+25.2
<b>Hogs.</b>		
Total	3,579,469	2,143,592
Increase or decrease*	+51,883	-141,406
Per cent	+1.5	-6.2
March avg., 5 years, 1921-1925.	4,016,980	2,572,237
Increase or decrease.	-437,511	-428,695
Per cent	-10.9	-16.7

#### Sheep and Lambs.

Total	1,694,537	1,001,347
Increase or decrease*	+190,290	+165,565
Per cent	+12.7	+19.8
March avg., 5 years, 1921-1925.	1,503,206	838,484
Increase or decrease.	+191,331	+162,863
Per cent	+12.7	+19.4

\*Compared with March, 1925.

The export movement showed a little increase in lard the past week, the export gaining both compared with the previous week and compared with last year. This was due to rather liberal shipments to England as well as the Continent. There was however, a little decrease in the shipments of meats, with almost the entire amount going to British ports.

### Export Situation Quiet.

The export situation as reflected by the

### PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ending April 10, 1926, with comparisons, are reported by the United States Department of Commerce as follows:

Hams and shoulders, including Wiltshires.

	Week ending—				July 1, 1925*
	Apr. 10, 1926.	Apr. 11, Apr. 3, 1925.	Apr. 10, 1926.	Apr. 10, 1925.	
	M lbs.	M lbs.	M lbs.	M lbs.	
Total	930	1,214	2,090	161,425	
To Belgium	.....	.....	.....	5,332	
Germany	.....	.....	.....	698	
Netherlands	.....	.....	.....	130,596	
United Kingdom	587	821	1,893	1,539	
Other Europe	.....	.....	.....	20	
Canada	30	163	20	4,917	
Cuba	290	195	241	9,070	
Other countries.	14	35	23	4,903	

Bacon, including Cumberlands.

Total	2,951	4,658	4,926	160,683
To Belgium	103	52	23	5,039
Germany	25	175	211	9,524
Netherlands	37	.....	218	5,379
United Kingdom	2,629	3,959	4,119	98,539
Other Europe	123	468	267	19,532
Canada	30	5	87	5,529
Cuba	.....	1	.....	14,958
Other countries.	4	3	1	1,813

Lard.

Total	9,620	10,442	12,508	532,070
To Belgium	6	30	23	13,344
Germany	2,610	4,076	3,096	159,712
Netherlands	1,181	214	535	35,543
United Kingdom	4,383	3,899	5,909	164,137
Other Europe	104	489	778	25,131
Canada	.....	.....	.....	8,749
Cuba	748	1,228	1,869	59,535
Other countries.	597	500	298	61,919

Pickled Pork.

Total	187	254	200	21,506
To Belgium	.....	.....	.....	248
Germany	10	2	.....	437
Netherlands	.....	.....	.....	83
United Kingdom	15	11	.....	2,178
Other Europe	97	16	.....	1,002
Canada	.....	.....	.....	4,420
Cuba	.....	13	38	3,398
Other countries.	16	30	68	6,864

### TOTAL EXPORTS BY PORTS.

	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Total	930	2,951	9,620	187
Boston	.....	.....	413	4
Detroit	485	161	484	.....
Port Huron	26	110	236	157
Key West	295	.....	435	.....
New Orleans	18	4	857	16
New York	28	2,603	7,067	10
Philadelphia	.....	.....	.....	.....
Portland, Maine	78	73	84	.....

### DESTINATION OF EXPORTS.

	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.
Exported to			
United Kingdom (total)	.....	587	2,629
Liverpool	.....	314	217
London	.....	43	1,245
Manchester	.....	9	67
Glasgow	.....	42	468
Other United Kingdom	.....	179	612
Exported to			
Germany (total)	.....	2,610	.....
Hamburg	.....	2,290	.....
Other Germany	.....	350	.....

\*Revised to February 28, 1926.

developments at the seaboard is not particularly indicative of any material improvement. There appears to be a moderate demand for meats and a little better demand relatively for lard than for meats. The decline in prices has not appreciably changed the volume of buying and the deduction seems to be that the consumption of imported meats and fats has not been materially changed by the recent readjustment in values.

Reports as to the prospective supply of livestock seem to be a little conflicting. The growing belief that there is a better supply of hogs in the country than indicated by the Government reports, as predicted by THE NATIONAL PROVISIONER for some time, is having some effect. But the actual movement is not large, although the figures for the 64 markets for March were rather encouraging compared to last year.

There is some evidence of a little better supply of other stock. The movement of cattle is keeping up very well and the March arrivals were in excess of the 5 year average and the slaughter also in excess. The movement of sheep and lamb is also liberal and the increased movement of cattle, calves and sheep is to a considerable extent offsetting the moderate movement of hogs.

Western hog packing last week, 451,000; previous week, 441,500; last year, 479,000. Summer season to date, 3,181,900; last year, 3,217,000.

PORK—Demand was limited and the market somewhat easier with mess New York quoted at \$34 $\frac{1}{2}$ ; family, \$38@40; and fat backs \$27.50 to \$31.00.

At Chicago mess quotable at \$33.00.

LARD—The market was irregular with futures while demand generally was moderate. At New York prime western quoted at 14.45@14.55; middle western, 14.25@14.35; city, 14.25; refined Continent, 14.67 $\frac{1}{2}$ ; South America, 16; Brazil kegs, 17; and compound 14@14 $\frac{1}{4}$ .

At Chicago regular lard in round lots was quoted at about May price, loose lard 90c under May and leaf lard 105 under May.

BEEF—The market was dull and about steady with mess New York \$24@27; packet, \$21@23; family, \$24@26; extra India mess, \$40@41; No. 1 canned corn beef, \$3; No. 2, \$8.25; 6 lbs. \$18.50; pickled tongues, \$55@60, nominal.

### SEE PAGE 39 FOR LATER MARKETS.

### BRITISH PROVISION STOCKS.

(Special Report to The National Provisioner.)

Liverpool, April 1, 1926.

Stocks of provisions on hand at Liverpool on April 1, 1926, as estimated by the Liverpool Trade Association, with comparisons for last month and last year, are as follows:

	Mar. 31, 1926.	Feb. 28, 1926.	Mar. 31, 1925.
Bacon, boxes	13,578	13,062	16,794
Hams, boxes	4,293	5,183	12,354
Shoulders, boxes	1,328	927	4,072
Lard (P. S. W.) tierces	692	769	870
Lard (refined) tons	810	763	1,324

Imports into Liverpool for the month of March:

Bacon (including shoulders), boxes	26,412
Hams, boxes	12,701
Lard, cwt.	56,955

The approximate weekly consumption of Liverpool stocks is given below:

	Bacon, boxes.	Hams, boxes.	Lard, tons.
March, 1926	5,797	3,058	635
Feb., 1926	5,236	2,930	755
March, 1925	5,297	2,900	719



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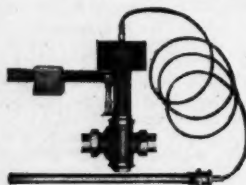
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## BRITISH PROVISION MARKET.

The Liverpool market after the Easter holidays was rather quiet, with a poor to fair inland demand, says Trade Commissioner E. C. Squire in a cable to the U. S. Department of Commerce. There were quite heavy arrivals of bacon on this market from the Baltic States, Poland, Russia and Holland.

Spot stocks of square cut shoulders, light Cumberlands, light American cut hams and long cut hams are small, while American Wiltshires, picnics and heavy American cut hams are medium. Refined lard in boxes, clear bellies and heavy Cumberlands have now accumulated so that holdings in first hands are heavier than normal.

Sales of long cut hams, light Cumberlands, picnics, and square cut shoulders are about average, while the demand for other pork products, including lard, is poor.

The price range of pork products on April 9 in cents per pound was as follows, with comparisons:

	April 9	March 26	March 19
Hams, C. C., light	26.1@26.9	25.8@26.9	26.0@26.9
Cumberlands, light	22.4@23.0	22.1@22.8	22.1@22.8
Cumberlands, heavy	21.3@21.9	22.1	21.5@22.1
Clear bellies	19.5@20.2	20.2@20.8	20.4
Picnics	17.6@18.7	17.8@18.9	17.6@18.4
Square shoulders	18.2@18.9	18.2@18.7	17.6@17.8
Hams, long cut	23.2@26.5	25.0@26.0	25.0@25.6
American Wiltshires	21.3@22.1	21.0@22.1	21.3@21.7
Hams, A. C., heavy	24.8@25.6	25.0@26.0	25.4@25.8

The arrivals of fresh frozen pork on the Smithfield market during the week was 700 tons.

## DUTCH FATS AND OILS MARKET.

The Rotterdam market is in about the same weak condition as for the past few weeks, says Trade Commissioner E. C. Squire in a cable to the U. S. Department of Commerce. Stocks of extra neutral lard, prime oleo oil, prime premier jus and extra oleo stock are light, with holdings of extra oleo oil about medium and extra premier jus slightly large. The demand for all animal fats is rather slow.

The price range in cents per pound on April 7 was as follows, with comparisons:

	April 7	March 24	March 17
Extra neutral lard	16.55	16.9	17.1
Extra oleo oil	13.46	13.6	13.8
Prime oleo oil	12.19	12.7	12.9
Extra premier jus	13.28	13.2	10.5
Extra oleo stock	13.28	13.2	13.2

The holdings of fat backs are still very heavy and the demand very slow. The holdings of refined lard are light, while the demand for this product is also poor.

## APRIL 1 STORAGE STOCKS.

Stocks of provisions in storage in the United States on April 1, 1926, with comparisons, are announced as follows by the U. S. Bureau of Agricultural Economics:

	Apr. 1, '26 lbs.	Mar. 1, '26 lbs.	5-Year Av. Apr. 1-lbs.
Beef, frozen	44,315,000	51,498,000	77,177,000
Cured	15,285,000	13,867,000	12,688,000
In cure	12,063,000	12,325,000	11,726,000
Pork, frozen	129,305,000	120,115,000	190,727,000
D. S. cured	79,029,000	71,706,000	100,790,000
D. S. in cure	72,008,000	72,365,000	87,787,000
S. P. cured	130,558,000	127,470,000	179,880,000
S. P. in cure	216,419,000	218,191,000	262,970,000
Lamb and Mutton, frozen	3,282,000	3,348,000	10,368,000
Misc. Meats	52,407,000	54,825,000	77,264,000
Lard	93,067,000	76,145,000	108,458,000

## LARD AND GREASE EXPORTS.

Exports of lard from New York, April 1 to April 14, were 18,899,374 lbs.; tallow, none; greases, 882,000 lbs.; stearine, none.

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# TALLOW, STEARINE, GREASE AND SOAP

## WEEKLY REVIEW

**TALLOW**—A continuance of a heavy tone in tallow featured the market the past week. The future outlook is not very bright with a plentiful supply of materials in sight and complaints of dullness in the soap demand.

As a result, the market was off another  $\frac{1}{8}$ c, and, although city extra at New York was held at  $8\frac{3}{4}$ c, the last sale price, outside stuff equal to extra was quotable at  $8\frac{1}{2}$ c. At New York extra quoted at  $8\frac{3}{4}$ c; special,  $8\frac{1}{4}$ @ $8\frac{1}{2}$ c; and edible  $9\frac{1}{4}$ c nominal.

At Chicago a slow movement of tallow was reported with last sale of prime packer at  $8\frac{3}{4}$ c f.o.b. Cincinnati with bids  $8\frac{3}{4}$ c f.o.b. Kansas City and sellers asking  $\frac{1}{4}$ @ $\frac{1}{4}$ c more. At Chicago edible quoted at  $9\frac{1}{4}$ c; fancy,  $8\frac{3}{4}$ @ $9$ c; prime packer,  $8\frac{3}{4}$ @ $8\frac{3}{4}$ c; No. 1,  $8\frac{3}{4}$ @ $8\frac{3}{4}$ c.

At the London auction on Wednesday, April 14, some 1,025 casks were offered and 457 sold at prices about 1s lower than two weeks ago, with mutton quoted at 42s 6d@45s, beef 41s 6d@43s and good mixed 41s 6d@41s 9d. At Liverpool Australian tallow was unchanged for the week with fine quoted at 43s and good mixed at 41s 9d.

**STEARINE**—The market has been very quiet and featureless this week with the undertone in the East slightly steadier and with oleo N. Y. quoted at 11c.

At Chicago demand was slow and the market barely steady with oleo quoted at  $10\frac{1}{2}$ c.

**OLEO OIL**—The market was dull and steady with little feature to the demand, with extra New York  $12\frac{1}{2}$ @ $13\frac{1}{4}$ c; medium,  $12\frac{1}{4}$ c; and lower grades  $11\frac{1}{2}$ c nominal.

At Chicago the market was quiet with extra quoted at  $12\frac{1}{2}$ c.

### SEE PAGE 38 FOR LATER MARKETS.

**LARD OIL**—The market was dull and easier with a continued heaviness in raw materials while demand appeared to be on a hand-to-mouth basis. At New York edible quoted at  $17\frac{1}{4}$ c; extra winter,  $13\frac{1}{4}$ c; extra,  $13$ c; extra No. 1,  $12\frac{3}{4}$ c; No. 1,  $12\frac{1}{2}$ c; and No. 2,  $12\frac{1}{4}$ c.

**NEATSFOOT OIL**—With demand limited to small lots and raw materials barely steady this oil continued heavy in tone. At New York pure quoted at  $16\frac{1}{4}$ c; extra,  $12\frac{3}{4}$ c; No. 1,  $12\frac{1}{2}$ c; and cold test,  $20\frac{1}{4}$ c.

**GREASES**—The market for greases was a rather quiet and weak affair with a small routine demand. The undertone was heavy owing to the weakness in all soapmakers' materials, due to the heaviness in tallow, a slow demand generally reported for soaps and a plentiful supply of soapmakers' materials in sight at the moment.

At New York yellow and choice house quoted at  $7\frac{3}{4}$ c; A white,  $8\frac{3}{4}$ c nominal; B white,  $8\frac{1}{4}$ c; and choice white,  $8\frac{1}{4}$ @ $9\frac{1}{4}$ c.

At Chicago the grease market was barely steady with business spotted and the undertone easy. At Chicago yellow quoted  $8\frac{3}{4}$ @ $8\frac{1}{2}$ c; brown,  $7\frac{1}{4}$ c; B white,  $8\frac{3}{4}$ c; A white,  $8\frac{1}{2}$ c and choice white  $8\frac{3}{4}$ @ $8\frac{3}{4}$ c.

## Packinghouse By-Products

### Blood.

Chicago, April 15, 1926.

High grade ground domestic sold at \$4 per unit ammonia and unground at \$3.75, basis Chicago, or 25c under last week's asking prices. South American ground again reached \$3.50 c.i.f.

	Unit ammonia.
Ground .....	\$3.90@4.00
Crushed and unground.....	3.70@3.80

### Digester Hog Tankage Materials.

All price changes tended downward for both prompt and future shipments, occasioned by a dropping off in the demand for the finished goods, although current stocks are down to a low level. Prime unground meat scrap material brought \$4.25, fancy unground digester \$4.15, with most trading at \$3.75 to \$4. Liquid stick in double head packages, immediate shipment, reached \$2.75, with a summer contract in seller's tanks at \$2.60.

	Unit ammonia.
Meat scrap material, unground.....	\$4.10@4.25
Ground, 9 to 12% ammonia.....	3.90@4.15
Unground, 10 to 13% ammonia.....	3.85@4.00
Unground, 7 to 9% ammonia.....	3.60@3.75
Liquid stick, 8 to 12% ammonia.....	2.50@2.75

### Fertilizer Materials.

Buyers were few and far between, while supplies were very scant for this time of the year. Ground 10 per cent at \$3.10 and ground  $7\frac{1}{2}$  per cent at \$3.00, while bulk of unground made \$2.60@2.80. A good lot of unground bone tankage sold at \$20 per ton. Hoof meal was held at \$3.50, against bids of \$3.25, while grinding hoofs were wanted at \$35.00 per ton.

	Unit ammonia.
High grade, ground, 10-12% ammonia.....	\$3.10@3.25
Lower grade, ground, 6-9% ammonia.....	2.85@3.00
Medium to high grade, unground.....	2.75@2.90
Lower grade and renderers', unground.....	2.50@2.65
Bone tankage, unground.....	2.90@3.15
Hoof meal.....	3.25@3.35
Grinding hoofs, per ton.....	33.00@35.00

### Bone Meals.

With buyers bidding around \$24 per ton for unground steam bone and sellers holding out for \$27, only scant trading was recorded. Ground was held at \$30 basis Chicago. Raw bone meal was in better demand but sellers were asking too much money, according to the buyers.

	Per Ton.
Raw bone meal.....	\$29.00@34.00
Steam, ground.....	27.00@30.00
Steam, unground.....	24.00@26.00

### Cracklings.

Since one week ago there has been considerable activity in cracklings. Bulk hard pressed sales at prices equal to \$1 to \$1.10 per unit protein basis Chicago. Soft pressed grades continued in excellent demand. Last reports from the east were 90c and 95c per unit f.o.b. there for hard pressed grades, or 10@15c under last week.

	Per Ton.
Pork, according to grease and quality.....	\$75.00@85.00
lbf., according to grease and quality.....	45.00@70.00

### Bones, Horns and Hoofs.

Firm market and good demand featured this branch of the trade this week, calls

being for both prompt and future deliveries.

	Per Ton.
Horns, unassorted .....	\$75.00@200.00
Hoofs, unassorted.....	34.00@35.00
Round shin bones, unassorted.....	45.00@47.50
Flat shin bones, unassorted.....	42.00@45.00
Thigh, blade and buttock bones, unassorted.....	40.00@45.00

(NOTE—Foregoing prices are for mixed carloads of materials indicated above.)

### Glue and Gelatine Stocks.

With most of the larger producers contracted ahead and greatly reduced stocks in the hands of the smaller packers, all price changes tended upward, with the demand fairly good for both prompt and future shipments.

	Per Ton.
Kip and calf stock.....	\$30.00@35.00
Rejected manufacturing bones.....	40.00@43.00
Horn piths.....	34.00@35.00
Cattle jaws, skulls and knuckles.....	36.00@37.00
Sinews, pizles and hide trimmings.....	23.00@24.00

### Animal Hair.

Prices were marked downward in this branch of the trade due, in main, to most buyers being well supplied. Barring this coming summer's productions, offerings were very meager.

	Per Pound.
Coil and field dried.....	3 @ 5
Processed.....	7 1/2 @ 11 1/2
Dyed.....	4 @ 12 1/2
Cattle switches (115 for 100), each.....	4 @ 5

### Pig Skin Strips.

Chief trading was in edible lots at  $4\frac{1}{4}$ c to  $5\frac{1}{4}$ c per lb. delivered destination points, the price depending on rate of freight. Tanners' grades were held around 1c above buyers' ideas.

	Per Pound.
No. 1, tanner grades.....	6 @ 7 1/2
Edible grades, unassorted.....	4 1/2 @ 5 1/2

## EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, April 14, 1926.—Nearly all fertilizer materials took a drop in price the past week. Ground tankage sold at \$4.00 & 10c New York, and while this is the asking price, counter-bids are solicited, as stocks are accumulating.

Nitrate of soda importers cut the price of nitrate \$1.40 per ton and considerable quantities of re-sale sulphate of ammonia have been placed on the market so that this material is much lower in price. Unground herring fish scrap has been sold at \$4.00 & 10c f.o.b. fish factory Virginia for delivery if and when made.

The usual activity in the market at this time of the year is missing due to the continued cold weather.

**F. C. ROGERS**  
BROKER

**Provisions**

Philadelphia Office:  
Ninth & Noble Streets

New York Office:  
New York Produce Exchange

**THE KENTUCKY CHEMICAL MFG. CO., Inc.**

COVINGTON, KY. Opposite Cincinnati, Ohio

**Buyers of Beef and Pork Cracklings**

Both Soft and Hard Pressed



# 17

"Newman" Grinders have been installed by one of the large Packers within the past two years.

Quoting one of their Master Mechanics—"The Newman saves us 40% in power for grinding Tankage, Raw and Steam Bone, Meat Meal, Glue, Fertilizer, etc." We can do as much for you. Ask us about our satisfaction guaranteed offer.

Price  
**\$300.00 to \$495.00**

F. O. B. Factory

**Newman**  
GRINDER-PULVERIZER®  
**WICHITA, KS.**

Cincinnati Butchers' Supply  
Co., distributors,  
Chicago, Ill.

#### OIL CHEMISTS TO MEET.

Following its usual custom, the American Oil Chemists' Society will hold its annual convention just prior to the annual meeting of the Interstate Cottonseed Crushers Association. This year's meeting of the oil chemists will be held at the Roosevelt Hotel, New Orleans, La., on May 10 and 11.

#### COCONUT OIL IMPORTS.

Total imports of coconut oil into the United States during 1925 amounted to 233,174,000 lbs., according to figures compiled by the U. S. Department of Commerce. This compares with 224,763,000 lbs. in 1924 and 181,882 lbs. in 1923.

Bargain pages this week are 62-63.

**The Blanton Company**  
St. Louis, U. S. A.  
Refiners of

*Give Us Inquiries on Tank Cars  
Pleased to Submit Samples*

## White Butter Oil

Selling Agencies at  
New York Philadelphia Pittsburgh  
Memphis

Yopp's Code, Eighth Edition

#### CUBAN FATS AND OILS RULES.

Several changes have recently been made in the regulations covering the importation and sale of lard, edible oils and butter in Cuba. These were made by the National Board of Health of Cuba, and are reported to the United States Department of Commerce by R. M. Connell, acting commercial attache at Havana.

The new regulations declare that on any article which by reason of its composition, does not correspond to that previously established, its origin or composition should be expressed clearly, as well as the generic name of the product. On imitations, the form specified in the regulations must be followed.

#### Several Definitions Given.

Under the amended regulations, by lard is meant the natural fat from hogs. By butter is meant the natural fatty product of milk, mixed or not, with sugar, salt or authorized coloring matter, and containing not more than 15 per cent water.

Oleomargarine and oleo-stearine are defined as the natural fats obtained through modification of distinct organic fats and especially of suet. Margarine and stearine will be understood as being the products of natural fats of soft consistency at 15 deg., Cent., derived from natural oils or fats similar in smell, color and consistency, to butter.

The following requisites must be observed in the sale and distribution of similar products or substitutes, imitations, etc.

1. When treating of a natural and pure fat of origin distinct from those established under the preceding definitions, it will be necessary to designate the article as follows, clearly, and in Spanish, on the containers in which it is to be distributed. For example: "Manteca de cacao" (cocoa butter); "aceite de algodon," (cottonseed oil), etc.

#### Labels Printed in Spanish.

2. In treating of the pure fats, the proportion of the different components must be stated. And when the product is more than 50 per cent pure, the product additioned must be stated.

On products that are less than 50 per cent pure, they must be stated as "imitation or artificial." For example: "Mantequilla ampliada con oleo margarina" (butter and oleomargarine), "manteca ampliada con sebo" (lard and suet), or "manteca ampliada con grasas vegetales" (lard and vegetable fats, etc.); or, in the second case, "imitacion de mantequilla," "imitacion de manteca," or "imitacion de acetie" (imitation of butter, lard, or olive oil).

3. When such products are sold retail from large containers, it will be required that these containers be visible to the public and that the labels be large, clear and perfectly visible so that there will be no doubt on the part of the buyer as to the name and nature of the product.

4. When small packages are prepared of a product from large containers and sold as units, it will be required that each package shall bear a label exactly similar in wording, form and color, to the original.

Products which do not comply with these requirements will be confiscated and the sale of articles prejudicial to public health will be entirely prohibited.

It will be valuable for American distributors in Cuba of the products mentioned to know of these new regulations, which were published under decree No. 171 of the Department of Sanitation in the Official Gazette of February 13, 1926. It should be especially noted that designations of the composition of products must be clearly expressed on labels in Spanish.



# VEGETABLE OILS

## WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

**Market Irregular — Sentiment Mixed — Prices Easily Influenced—Cash Trade Moderate—Crude Steady—Lard Continues Weak.**

The market for cottonseed oil futures on the New York Produce Exchange the past week was moderately active and irregular, and after advancing about 40 points from the recent lows, lost the greater part of the gains. Trade was rather limited from day to day, and the market as a result was easily influenced, and at most times responded readily to the developments in the outside markets.

Commission houses were on both sides, as was the professional element, but the ring traders in the main were inclined to fight the advances. They were influenced by lack of improvement in cash trade, and the persistent heaviness in the lard market.

### Rumors of Trading in Crude.

The steadiness in crude attracted some attention as did the fact that no important amounts of crude came on the market, but reports had it that 300 to 400 tanks of crude changed hands last week about which the trade had heard little or nothing.

On the whole, there was no particular change in the underlying situation again this week. Statistically the oil market continues very firm, but speculatively, the market is weak.

The supplies of oil are limited if the demand is to reach liberal proportions, but on the other hand, there is a lack of outside buying power on the rally. This tends to make for a belief in erratic fluctuations for the next few weeks over a moderate range, until some new developments occur. And in the meantime the market will most likely continue to take its cue from the developments in lard where sentiment is bearish on the market, and where stocks of lard are increasing.

The Government report on cottonoil is due at the close of this week or early next

week. Ideas on the March consumption cover a wide range, with estimates running from 250,000 bbls. and slightly less to 300,000 bbls. and slightly more against about 293,000 bbls. last year.

### Seed Receipts Big Factor.

A great deal will depend on the consumption naturally, but more important than the distribution last month, which is past history, will be the extent of the seed

receipts and the available visible supply for consumption the balance of the season and for carryover. On account of closeness between lard and compound some leading interests in the trade contend that it is unreasonable to expect a distribution of oil the balance of the season anything like the same months last season when lard was at a large premium.

Reports on cash trade this week indicated a continuance of hand-to-mouth buying and, while trade was reported fair in some quarters, inactivity was reported in others. However, a noticeable feature was an increase in consuming inquiries which indicated to some that consumers' stocks were beginning to run down and that replenishment will shortly be necessary.

Some of the leading refiners expressed the opinion that there was the possibility that the trade would be influenced in their buying by what the Government figures would show.

### Crude Markets Quiet.

The crude markets were reported quiet and more or less in a nominal position. Actually the crude markets were very irregular also. In the Southeast there were sales at 10 $\frac{1}{4}$ c, while sales occurred in the Valley at 11c and at 10 $\frac{3}{4}$ c and Texas interests paid 10 $\frac{3}{4}$ c in that state, which was somewhat above outside refiners' ideas.

On the whole the crude market was relatively firm, and at one time the spread between crude and futures appeared to be a cent a pound or less, making the future market relatively too low. But as this feature failed to bring in any buying power, its effect was very limited.

About the middle of the week, commission house liquidation of a fair sized long line took the edge off the market and brought about a sharp decline, on which break the local element covered freely but it was evident that the locals had adopted the attitude of selling on bulges in anticipation of further weakness in the lard situation for the immediate future.

Weather conditions over the south have

## SOUTHERN MARKETS.

### New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., April 15, 1926.—New Orleans cotton oil contracts declined earlier in the week on weakness in stock markets and gradual declining tendency in lard, but traders soon found limited offerings, which resulted in the market recovering. This was helped by good demand for spot oil and no hedge pressure from refiners who were only able to buy a few tanks crude daily at full prices of 10 $\frac{3}{4}$ @11c, according to location and quality, mills being sold up.

On account of weather conditions, brokers here are recommending the purchase of September and October contracts on the scale down, believing the tight situation will exist for new crop with bulk of old crop oil already in strong hands.

### Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., April 15, 1926.—Crude cotton oil firm; trades during past few days at 11c Valley. Fertilizer meal, \$3.00 per unit of ammonia; loose hulls, \$8.00 Memphis; trading very light.

### Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., April 15, 1926.—Prime cotton seed, delivered Dallas, nominal; snaps and bollies, on quality, nominal; prime crude cottonseed oil, 10 $\frac{3}{4}$ @11c; 43 per cent cake and meal, \$29.00; hulls, \$9.00 per ton; mill run linters, 3@5c. Market quiet; weather fine.

# ASPEGREN & CO., INC.

PRODUCE EXCHANGE BLDG.

NEW YORK CITY

BROKERS

## REFINED COTTON SEED OIL CRUDE

ORDERS SOLICITED

TO BUY OR SELL PRIME SUMMER YELLOW COTTON SEED OIL ON

THE NEW YORK PRODUCE EXCHANGE FOR SPOT OR FUTURE DELIVERY

## New Orleans Logical Cottonseed Oil Market

It has required less than nine months to demonstrate the success of the New Orleans Refined Cottonseed Oil Contract Market, and the testimonies of those who have used it for hedging and for speculative purposes indicate its worth to the trade. As it has become better known, it has steadily broadened, and the narrowness which prevailed during the early stages of the market is no longer a cause for hesitancy on the part of traders.

THE CONTRACT is for 30,000 pounds of Refined Cottonseed Oil in bulk, and grading, weighing, certifying, etc., are done by employees of the New Orleans Cotton Exchange with the same exactness and thoroughness as prevails in the spot cotton department, and protected by an indemnity bond.

ASSOCIATES in the membership of the Exchange have been provided for this trade, with annual dues of \$200, and no shareholding requirement.

COMMISSIONS are fixed at \$20 per round contract for non-members, \$12 for associates and \$10 for full members, so that associates net \$5 per contract handled for non-members.

### NEW ORLEANS COTTON EXCHANGE

New Orleans, La.

Write Trade Extension Committee for rules and information

Buy and sell your cotton oil basis New Orleans!

improved slightly the past week, but the new crop situation as far as cottonoil is concerned is having little or no influence at this time.

The lard stocks in cold storage April 1st throughout the country were officially placed at 93,067,000 lbs. against 76,145,000 lbs. on March 1st and 150,182,000 lbs. on April 1st last year.

**COTTONSEED OIL.**—Market transactions:

Friday, April 9, 1926.

Spot	Sales.	High.	Low.	Bid.	Asked.
April	.....	.....	.....	.....	.....
May	.....	.....	.....	.....	.....
June	.....	.....	.....	.....	.....
July	.....	.....	.....	.....	.....
Aug.	.....	.....	.....	.....	.....
Sept.	.....	.....	.....	.....	.....
Oct.	.....	.....	.....	.....	.....
Nov.	.....	.....	.....	.....	.....

Total sales, including switches, 6,300 bbls. P. Crude S. E. 10½ nom'l.

## THE EDWARD FLASH CO.

29 BROADWAY  
NEW YORK CITY

**BROKERS EXCLUSIVELY  
VEGETABLES OILS**

In Barrels or Tanks

**Hardened Edible Cocoanut Oil  
COTTON OIL FUTURES**

On the New York Produce Exchange

Saturday, April 10, 1926.

Spot	Sales.	High.	Low.	Bid.	Asked.
April	.....	.....	.....	.....	.....
May	.....	.....	.....	.....	.....
June	.....	.....	.....	.....	.....
July	.....	.....	.....	.....	.....
Aug.	.....	.....	.....	.....	.....
Sept.	.....	.....	.....	.....	.....
Oct.	.....	.....	.....	.....	.....
Nov.	.....	.....	.....	.....	.....

Total sales, including switches, 1,400 bbls. P. Crude S. E. 10½ nom'l.

Monday, April 12, 1926.

Spot	Sales.	High.	Low.	Bid.	Asked.
April	.....	.....	.....	.....	.....
May	.....	.....	.....	.....	.....
June	.....	.....	.....	.....	.....
July	.....	.....	.....	.....	.....
Aug.	.....	.....	.....	.....	.....
Sept.	.....	.....	.....	.....	.....
Oct.	.....	.....	.....	.....	.....
Nov.	.....	.....	.....	.....	.....

Total sales, including switches, 2,900 bbls. P. Crude S. E. 10½ nom'l.

Tuesday, April 13, 1926.

Spot	Sales.	High.	Low.	Bid.	Asked.
April	.....	.....	.....	.....	.....
May	.....	.....	.....	.....	.....
June	.....	.....	.....	.....	.....
July	.....	.....	.....	.....	.....
Aug.	.....	.....	.....	.....	.....
Sept.	.....	.....	.....	.....	.....
Oct.	.....	.....	.....	.....	.....
Nov.	.....	.....	.....	.....	.....

Total sales, including switches, 7,300 bbls. P. Crude S. E. 10½ Bid.

Wednesday, April 14, 1926.

Spot	Sales.	High.	Low.	Bid.	Asked.
April	.....	.....	.....	.....	.....
May	.....	.....	.....	.....	.....
June	.....	.....	.....	.....	.....
July	.....	.....	.....	.....	.....
Aug.	.....	.....	.....	.....	.....
Sept.	.....	.....	.....	.....	.....
Oct.	.....	.....	.....	.....	.....
Nov.	.....	.....	.....	.....	.....

Total sales, including switches, 11,900 bbls. P. Crude S. E. 10½ nom'l.

Thursday, April 15, 1926.

Spot	Sales.	High.	Low.	Bid.	Asked.
April	.....	.....	.....	.....	.....
May	.....	.....	.....	.....	.....
June	.....	.....	.....	.....	.....
July	.....	.....	.....	.....	.....
Aug.	.....	.....	.....	.....	.....
Sept.	.....	.....	.....	.....	.....
Oct.	.....	.....	.....	.....	.....
Nov.	.....	.....	.....	.....	.....

SEE PAGE 39 FOR LATER MARKETS.

**COCONUT OIL.**—A lack of improvement in trade featured this market for about the fourth consecutive week, and the undertone continued rather weak due to heaviness in other competing articles, and persistent reports of dullness in the

soap demand. At New York Ceylon in barrels quoted at 10½@11c; edible barrels, 13@13½c; crude tanks New York, 10½c; crude tanks Pacific coast, 9½@9½c.

**SOYA BEAN OIL.**—While demand continues limited the market is steady due to limited spot supplies and lack of selling pressure. At New York prices are purely nominal, while crude tanks Pacific coast quoted 10@10½c.

**CORN OIL.**—An easier tendency developed in this market, with a weaker feeling in cottonoil and due to a more limited demand for corn oil from consumers. At New York refined barrels quoted 13@13½c; crude tanks f.o.b. mills, 10c.

**PALM OIL.**—A heavy undertone prevails in this market due to a slow demand and the weakness in tallow and other greases. At New York Lagos casks spot quoted 8½c; shipment, 8½c; Nigre casks spot, 8½c; shipment, 8c.

**PALM KERNEL OIL.**—The market was easier with a less active demand, weakness in other directions and easier cable offerings. At New York spot barrels quoted at 9½c, while prompt shipment offerings quoted 9½c casks landed New York.

**PEANUT OIL.**—Market nominal.

**SESAME OIL.**—Market nominal.

**COTTONSEED OIL.**—The market has been irregular with the demand more or less limited and sentiment mixed. At New York spot supplies light and refined barrels quoted 12@12½c. Crude oil, 10½@10¾c.

### LOOK INTO COTTON SEED PRICES.

It is reported that an investigation will be made by the "Cotton Bloc" in Congress, consisting of members from the cotton states, on the prices of cotton seed and its products.

Senator Smith, of South Carolina, is quoted as saying:

"We do not know whether the cotton producer is getting as much from the sale of cotton seed as he is entitled to. We want the Department of Agriculture to furnish us with a complete list of the products made from this seed, together with an idea of the market value of each."

"From that information we will be able to arrive at the intrinsic value of a ton of cotton seed. At the present time cotton seed is sold purely on the basis of the oil content, but the question is, what is the value of that oil in the possible things that can be produced from it, and, similarly, what is the value of the hulls."

### CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, April 13, 1926.—Latest quotations on chemicals and soapmakers' supplies:

Seventy-six per cent caustic soda, \$3.76 @3.91 per cwt.; 98 per cent powdered caustic soda, \$4.16@4.56 per cwt.; 58 per cent carbonate of soda, \$2.04@2.44 per cwt.

Lagos palm oil in casks of 1,600 lbs. 9½c lb.; olive oil foots, 8½@9½c lb.; East India Cochin cocoanut oil, 16c lb.; Cochin grade cocoanut oil, domestic, 12½c lb.; Ceylon grade cocoanut oil, 11¾c lb.

Prime summer yellow cottonseed oil, 13½c lb.; prime winter salad oil, 14c lb.; raw linseed oil, 10.6@11c lb.; red oil, 10@10½c lb.

Extra tallow, f.o.b. seller's plant, 8½c lb.; dynamite glycerine, nom., 21½c lb.; chemically pure glycerine, nom., 23½c lb.; saponified glycerine, nom., 16½c lb.; crude soap glycerine, nom., 15c lb.; prime packers grease, nom., 7½c lb.

### COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from New York, April 1 to April 14, none.

## The Procter & Gamble Co. Refiners of all Grades of COTTONSEED OIL

Puritan, Winter Pressed Salad Oil

Boreas, Prime Winter Yellow  
Venus, Prime Summer White  
Sterling, Prime Summer Yellow

Moonside Cocoanut Oil

P&G Special (Hardened) Cocoanut Oil

Refineries: IVORYDALE, OHIO  
PORT IVORY, N. Y.  
KANSAS CITY, KAN.  
MACON, GA.  
DALLAS, TEXAS  
HAMILTON, CANADA

General Offices:

CINCINNATI, OHIO

Cable Address: "Procter"



## "I'm glad to see you, Mr. Johnson"

Mr. Johnson is welcome because he is not merely another handshaker. He has always real news and definite ideas to contribute, and he brings to a conversation a fair-minded attitude and a keen intelligence.

He has a first-hand knowledge of the field, and of its latest developments. He seems to be able to see things from your side of the fence, too, and often offers many a workable suggestion.

Many men who welcome such a caller are neglecting interviews of even greater helpfulness—interviews with many Johnsons instead of one. Can you afford to miss "regular appointments" with the A.B.P. paper or papers that cover your field of industry?

Set aside—now—a definite time to go through your business papers carefully. You will find that it pays to set a time to go through every issue.

The membership of a publication in the Associated Business Papers, Inc. means that it conforms to the highest standards of editorial and advertising practice.

The editorial matter, written by experienced men who know the field and its needs, is measured by the standard: "Is it real news?" The paper is pledged, as all A.B.P. members are, to consider first the interests of the subscriber.

Readers can depend upon the character of advertising in an A.B.P. publication, and they cannot afford to neglect the advertising pages. Here are many practical suggestions for greater plant economy and more efficient operation that may well prove of great value in keeping abreast of developments in the fields of equipment and materials.

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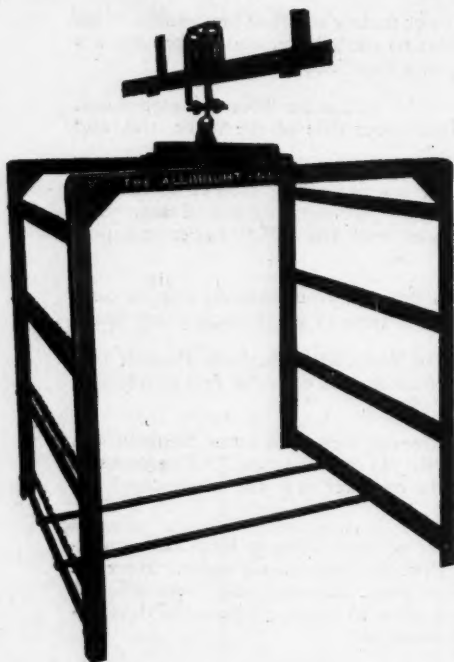
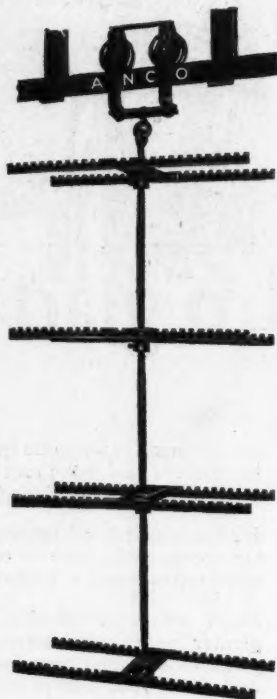


# ANCO HAM and BACON TREES

All types of ANCO ham and bacon trees (and there are many) have the same features of value for constant every-day use. The elimination of unnecessary crevices and seams is a point of sanitation. The notches on branches will not cut strings.

The design is simple, allowing them to be easily handled, and the construction is of materials which will stand up for a long period of time. All ANCO ham and bacon trees are furnished in black iron or heavily galvanized as desired.

NOTE.—Furnished with Wilson Lubricated Trolleys at buyer's discretion.



## ANCO Sausage Cages

The special features of these cages are the sanitary stick-holding stations. All corners and ledges are eliminated. The heavy bracings at bottom do not interfere with hanging sausage on lower stations. The general design and construction are in keeping with ANCO features of durability and economy of operation.

Cages are made in numerous sizes for any smoke house and are equipped with double trolleys on swivel to permit cage to be easily turned and handled.

NOTE.—Furnished with Wilson Lubricated Trolleys at buyer's discretion.

*We shall be glad to submit full information upon request*

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# LAABS

Sanitary Rendering Units Installed in  
John Morrell & Co.'s Plant at Sioux Falls, S. D.



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After long experience with various rendering processes, and after full investigation and observation by their engineers, John Morrell & Co. selected LAABS' because it gives results superior to any other method.

The popularity and indorsement of the LAABS Sanitary Rendering Unit are due to results obtained. LAABS results are definite and can be carefully checked up by any packer at any time. It is very easy to compare LAABS results with any other process and conclusively prove its superiority.

The outstanding results obtained by the LAABS unit are: *better finished products which yield greater rev-*

*enue, lower cost of operation and maintenance, and durability.* The fundamental principles of LAABS units eliminate odors; no grinding of raw materials is required; digesting is accomplished without damage to the fats; bones are softened and easily handled; cracklings retain albuminous substances, producing greater ammonia value; a better quality of bleachable fats low in free fatty acids is produced and a meat meal high in protein value is obtained.

Patents have been granted us which fully cover the LAABS processes and mechanical construction. No other rendering units on the market can ever approach LAABS in actual accomplishment. Nothing else like it can be sold without infringements of our patents.

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### BARBER GOES TO CALIFORNIA.

E. G. Barber, general manager of the St. Louis Independent Packing Company, is leaving the service of the company because of his personal desire to retire and reside in California.

Mr. Barber has seen forty years of service in the packing industry. In his early experience he was connected with several of the large packing companies. He went abroad in the '90's for Swift and Company, to introduce and develop their beef business in England. He had a varied experience in many of the large packing centers, including Kansas City, Minneapolis and St. Louis.

For twenty years he has been connected with the St. Louis Independent Packing Company. He spent many years developing and building a large branch business for the company in Pittsburgh, coming to the general offices in St. Louis in 1923 upon the death of Gustav Bischoff, Jr., to become general manager.

He has a wide acquaintance throughout the whole industry, who will regret his leaving active service, and who wish him well in his future home in the Golden State. He picked out the place several years ago, and only delayed his retirement out of loyalty to his old organization.

### NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending April 10, 1926, with comparisons, as follows:

	Week ending Apr. 10.	Prev. week.	Cor. week 1925.
West. dressed meats:			
Steers, carcasses...	8,084½	6,154	6,911½
Cows, carcasses...	1,046	897	804
Bulls, carcasses...	90	61	125½
Veals, carcasses...	11,451	11,979	14,308
Hogs and pigs...			25
Lambs, carcasses...	30,155	31,108	26,587
Mutton, carcasses...	2,778	2,785	4,090
Beef cuts, lbs...	442,968	641,208	141,062
Pork cuts, lbs...	1,096,086	1,116,091	1,246,870

#### Local slaughters:

Cattle	7,185	7,776	8,467
Calves	14,485	18,148	18,704
Hogs	43,146	42,259	39,054
Sheep	39,342	40,983	31,336

### BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughter under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending April 10, 1926, with comparisons:

	Week ending Apr. 10.	Prev. week.	Cor. week 1925.
Western dressed meats:			
Steers, carcasses...	2,091	2,284	2,326
Cows, carcasses...	2,060	1,618	1,280
Bulls, carcasses...	50	34	85
Veals, carcasses...	992	1,479	1,322
Lambs, carcasses...	15,286	18,007	14,140
Mutton, carcasses...	205	176	438
Pork, lbs...	426,891	511,288	407,701

#### Local slaughters:

Cattle	1,490	1,167	1,161
Calves	2,579	2,654	3,730
Hogs	10,296	9,576	7,487
Sheep	3,350	3,527	3,984

### PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending April 10, 1926, with comparisons:

	Week ending Apr. 10.	Prev. week.	Cor. week 1925.
Western dressed meats:			
Steers, carcasses...	2,162	2,139	2,062
Cows, carcasses...	786	986	792
Bulls, carcasses...	110	152	142
Veals, carcasses...	2,293	2,353	2,654
Lambs, carcasses...	12,024	12,326	9,746
Mutton, carcasses...	818	1,062	934
Pork, lbs...	481,190	522,139	254,625

#### Local slaughters:

Cattle	1,818	1,690	1,794
Calves	2,428	2,636	2,539
Hogs	12,934	17,517	12,865
Sheep	3,996	4,508	4,654



# THE WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSINGS.

### Provisions.

Hog products quieter and about steady the latter part of the week, due to lighter offerings, less liquidation and a smaller increase of stocks at Chicago than was expected. But sentiment was against the market on account of absence of packers' support, favorable reports on future hog supplies and continued limited cash demand.

### Cottonseed Oil.

Cottonseed oil trade at a minimum awaiting Government report. Crude strong; sales Southeast and Valley at 11c and bid; Texas, 10 3/4c bid. Slight improvement in cash trade.

Quotations on cottonseed oil at Friday noon were: April, \$12.00@12.50; May, \$12.00@12.10; June, \$11.90@12.10; July, \$11.90@11.94; August, \$12.01; September, \$11.96@11.98; October, \$11.32@11.35; November, \$10.57@10.65.

### Tallow.

Tallow, extra, 8 3/4c.

### Oleo Oil and Stearine.

Stearine, oleo, 11c.

### Hull Oil Market.

Hull, England, April 16, 1926.—(By Cable).—Refined cottonseed oil, 39s 3d; crude cottonseed oil, 35s 9d.

## FRIDAY'S GENERAL MARKETS.

New York, April 16, 1926.—Spot lard at New York; prime western, \$14.45@14.55; middle western, \$14.30@14.40; city, \$14.12; refined continent, \$14.75; South American, \$15.75; Brazil kegs, \$16.75; compound, \$14.25.

## BRITISH PROVISION CABLE.

(Special Cable to The National Provisioner.)

Liverpool, April 16, 1926.

The post-holiday market is rather quiet. There were heavy arrivals of bacon from Eastern European countries.

Spot stocks of square shoulders, light Cumberlands, light A. C. hams and L. C. hams are small, while American Wiltshires, picnics and heavy A. C. hams are medium. Refined lard in boxes, clear bellies and heavy Cumberlands have accumulated and holdings in first hands are heavier than normal.

Sales of L. C. hams, light Cumberlands, picnics and square cut shoulders about average. Demand for other pork products, including lard, is poor.

Today's prices are as follows: Shoulders, square, 85s; picnics, 83s; hams, long cut, 118s; American cut, 120s, bacon, Cumberland cut, 105s; short backs, 104s; bellies, clear, 90s; Wiltshires, 99s; Canadian, 113s; spot lard, 72s 9d.

## ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to April 16, 1926, show exports from that country were as follows: To England 149,835 quarters; to continent, 59,161 quarters; others, none.

Exports for the previous week were: To England, 92,177 quarters; to the continent, 28,543 quarters; to other ports, none.

## WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, April 15, 1926, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
<b>Fresh Beef:</b>				
STEERS (Hvy. Wt. 700 lbs. up):				
Choice	\$15.00@17.00	\$16.00@16.50	\$16.50@18.50	.....
Good	14.00@15.00	15.00@16.00	15.50@17.00	.....
STEERS (Lt. & Med. Wt. 700 lbs. dn.):				
Choice	17.00@18.50	.....	17.00@18.50	17.00@18.00
Good	15.50@17.00	.....	16.00@17.00	16.00@17.00
STEERS (All Weights):				
Medium	13.50@15.50	14.00@15.00	15.00@16.00	14.50@16.00
Common	12.00@13.50	.....	13.00@14.50	13.50@14.50
COWS:				
Good	13.50@14.50	13.00@14.00	13.50@15.00	14.00@15.00
Medium	12.50@13.50	12.00@13.00	12.00@13.00	12.50@13.50
Common	11.00@12.50	11.00@12.00	11.00@12.00	11.50@12.50
<b>Fresh Veal (1):</b>				
VEALERS:				
Choice	19.00@21.00	.....	20.00@22.00	21.00@22.00
Good	16.00@19.00	.....	17.00@20.00	20.00@21.00
Medium	14.00@16.00	15.00@17.00	15.00@17.00	16.00@18.00
Common	11.00@14.00	14.00@15.00	13.50@15.00	.....
<b>CALF CARCASSES (2):</b>				
Choice	.....	.....	16.00@17.00	16.00@17.00
Good	.....	.....	15.00@16.00	15.00@16.00
Medium	.....	14.00@16.00	14.00@15.00	14.00@15.00
Common	.....	12.00@14.00	13.00@14.00	12.00@13.00
<b>Fresh Lamb and Mutton:</b>				
SPRING LAMB (Gd. Ch.)	32.00@35.00	29.00@32.00	32.00@35.00	.....
SPRING LAMB (Medium)	30.00@32.00	.....	28.00@32.00	.....
LAMB (30-42 lbs.):				
Choice	24.00@26.00	25.00@26.00	24.00@28.00	25.00@27.00
Good	22.00@24.00	24.00@25.00	23.00@27.00	23.00@25.00
LAMB (42-55 lbs.):				
Choice	23.00@25.00	23.00@25.00	24.00@26.00	22.00@25.00
Good	21.00@23.00	22.00@24.00	22.00@24.00	19.00@22.00
LAMB (All Weights):				
Medium	22.00@24.00	20.00@24.00	21.00@24.00	21.00@22.00
Common	19.00@22.00	.....	20.00@21.00	20.00@21.00
MUTTON (Ewes):				
Good	14.00@16.00	15.00@16.00	17.00@18.00	15.00@16.00
Medium	13.00@14.00	13.00@15.00	16.00@17.00	14.00@15.00
Common	12.00@13.00	11.00@13.00	15.00@16.00	.....
<b>Fresh Pork Cuts:</b>				
LOINS:				
8-10 lb. ave.	28.50@30.00	28.00@29.00	28.00@31.00	28.00@30.00
10-12 lb. ave.	26.00@28.00	27.00@28.00	27.00@29.00	26.50@28.00
12-15 lb. ave.	24.00@26.00	25.00@26.00	25.00@28.00	25.00@26.00
15-18 lb. ave.	20.00@21.00	22.00@24.00	23.00@25.00	22.00@24.00
18-22 lb. ave.	19.00@20.00	21.00@22.00	22.00@23.00	20.00@21.00
SHOULDER: N. Y. Style, Skinned	18.00@19.50	.....	20.00@21.00	18.00@21.00
PICNICS:				
4-6 lb. ave.	16.00@17.00	18.00@19.00	18.50@20.00	17.00@18.00
6-8 lb. ave.	22.00@24.00	23.00@25.00	23.00@25.00	22.00@24.00
BUTTS: Boston Style	16.50@18.00	.....	.....	.....
SPARE RIBS: Half Sheets	.....	.....	.....	.....
TRIMMINGS:				
Regular	11.50@12.00	.....	.....	.....
Lean	20.00@22.00	.....	.....	.....

(1) Includes "skin on" at New York and Chicago.

(2) Includes sides at Boston and Philadelphia.

## RECEIPTS AT CENTERS.

SATURDAY, APRIL 10, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	500	5,000	5,000
Kansas City	100	1,500	.....
Omaha	100	3,000	100
St. Louis	400	6,000	100
St. Joseph	.....	1,700	3,000
Sioux City	200	5,000	300
St. Paul	900	800	200
Oklahoma City	100	300	.....
Fort Worth	500	200	.....
Milwaukee	100	200	.....
Denver	900	300	4,400
Louisville	.....	400	.....
Wichita	100	800	.....
Indianapolis	200	3,000	.....
Pittsburgh	100	500	100
Cincinnati	200	2,400	100
Buffalo	200	500	800
Cleveland	200	1,000	500
Nashville, Tenn.	.....	200	.....
Toronto	400	100	.....

MONDAY, APRIL 12, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	15,000	35,000	16,000
Kansas City	9,000	9,000	8,000
Omaha	8,500	10,000	9,000
St. Louis	4,200	14,000	1,000
St. Joseph	1,800	3,000	7,000
Sioux City	4,000	5,500	1,800
St. Paul	4,500	12,000	700
Oklahoma City	500	500	.....
Fort Worth	4,000	200	.....
Milwaukee	200	500	100
Denver	3,000	3,000	5,200
Louisville	1,000	1,100	300
Wichita	1,000	2,300	200
Indianapolis	1,200	4,000	100
Pittsburgh	1,500	6,500	5,000
Cincinnati	2,200	4,700	200
Buffalo	2,000	14,000	8,500
Cleveland	1,000	4,500	2,500
Nashville, Tenn.	.....	200	.....
Toronto	3,600	1,800	100

TUESDAY, APRIL 13, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	12,000	22,000	18,000
Kansas City	8,500	8,500	6,000
Omaha	8,500	11,500	10,500
St. Louis	6,500	19,500	1,000
St. Joseph	2,000	2,500	3,000
Sioux City	2,000	8,500	100
St. Paul	2,000	6,500	400
Oklahoma City	700	600	.....
Fort Worth	2,000	300	.....
Milwaukee	300	300	.....
Denver	1,000	2,700	0,400
Louisville	100	1,000	.....
Wichita	1,000	3,000	100
Indianapolis	1,500	8,000	100
Pittsburgh	100	1,500	1,000
Cincinnati	500	4,000	100
Buffalo	100	1,000	200
Cleveland	100	1,500	500
Nashville, Tenn.	100	700	.....
Toronto	1,000	1,200	.....

WEDNESDAY, APRIL 14, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	10,000	16,000	16,000
Kansas City	8,000	11,000	4,000
Omaha	6,000	10,000	7,500
St. Louis	5,500	14,500	1,000
St. Joseph	2,500	6,500	2,300
Sioux City	3,000	10,000	100
St. Paul	3,000	12,000	100
Oklahoma City	400	700	.....
Fort Worth	2,000	500	1,000
Milwaukee	200	1,000	200
Denver	1,500	4,000	3,400
Louisville	100	1,100	200
Wichita	600	2,000	100
Indianapolis	1,500	7,000	200
Pittsburgh	100	2,000	1,000
Cincinnati	400	4,000	100
Buffalo	100	1,500	500
Cleveland	300	2,500	1,000
Nashville, Tenn.	100	800	.....
Toronto	700	2,300	700

THURSDAY, APRIL 15, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	12,000	25,000	13,000
Kansas City	2,500	7,000	3,000
Omaha	3,500	9,500	8,500
St. Louis	2,500	13,500	500
St. Joseph	1,000	3,500	3,000
Sioux City	2,500	8,500	500
St. Paul	1,000	5,500	300
Oklahoma City	1,400	300	.....
Fort Worth	4,000	1,200	500
Milwaukee	800	2,500	400
Denver	500	2,700	3,700
Wichita	400	2,300	300
Indianapolis	1,200	7,000	200
Pittsburgh	.....	1,500	1,800
Cincinnati	400	3,400	400
Buffalo	.....	800	700
Cleveland	300	3,000	1,500

FRIDAY, APRIL 16, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	2,000	14,000	8,000
Kansas City	1,000	3,000	3,500
Omaha	600	5,500	4,500
St. Louis	750	13,000	2,500
St. Joseph	300	2,300	4,000
Sioux City	1,000	7,500	1,000
St. Paul	1,400	7,000	400
Oklahoma City	300	500	.....
Fort Worth	1,100	1,000	2,000
Milwaukee	200	500	100
Denver	400	300	4,100
Wichita	800	1,200	100
Indianapolis	800	4,500	200
Pittsburgh	.....	2,500	1,200
Cincinnati	500	4,500	400
Buffalo	100	2,500	4,400
Cleveland	200	2,500	1,500

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## SIoux CITY.

(Special Letter to The National Provisioner.)

Sioux City, Ia., April 14, 1926.

**CATTLE**—Unless it is for prime beefs of around and under 1,100 lbs., prices now current for beef cattle of all kinds are unevenly lower than at the close of business last week. Declines of as much as 25¢@40¢ are noted, with heavy beefs very hard to sell. In one instance prime steers of a little over 1,100 lbs. made \$10.00, heavies, \$9.75. But aside from these, few have sold as high as \$9.50 and the bulk of fair to good steers and yearlings have sold at \$8.00@9.00 with common grades down to around \$7.00.

Market for butcher grades of she stock is in much the same shape as steers, although it is developing a strong turn on day of this writing. Bulk of fat cows quotable at \$5.00@6.50; bulk of heifers, \$6.50@8.00; but with prime corn fed selling at \$9.10 for top of the week. Canners, \$3.50@4.00; veals, \$10.50 for the best grades.

**HOGS**—Hogs broke sharply on receipts of 10,000 for today and 24,000 for the expired half week. Bulk of the good to choice light weights, 140@190 lbs., \$12.00@12.50; a few early at \$12.60; the prices being 25¢ to as much as 50¢ lower.

Light butchers, 200@240 lbs. \$11.50@12.00; medium weights, \$11.25@11.60; heavies, \$10.85@11.25; sows, \$9.50@10.25; pigs, \$13.25@13.75.

**SHEEP**—Sheep were steady to strong with best woolled lambs quotable at \$13.25; clipped stock \$11.00. Choice clipped ewes, \$7.50.

## ST. JOSEPH.

(Special Letter to The National Provisioner.)

St. Joseph, Mo., April 13, 1926.

**CATTLE**—Cattle receipts around 4,000 for two days this week compared with 4,062 same days last week. Despite light receipts the market continues weak. Steers are steady to 15¢ lower, heavier grades showing the weakness. Yearlings and butcher classes steady with spots a shade higher on yearlings.

Top steers averaging 1,209 lbs. sold at \$9.30, with most sales \$8.35@9.00. Colorado steers sold \$7.60@8.50 and Montanas \$8.00@8.15. Yearling steers sold up to \$9.25, mixed yearlings sold at the same figure, good to choice heifers in load lots sold \$9.00@9.60, with bulk of heifers \$6.50@8.75.

Best cows \$7.25, with \$5.00@6.50 taking most fair to good grades, and canners and cutters \$3.60@4.25. Bulls largely \$5.25@6.25, choice kinds higher. Calves 50¢ lower, top \$9.00.

**HOGS**—Hog receipts around 7,500 for two days against 7,658 same days last week. Market a little uneven and prices are steady to 25¢ lower than last week's close.

Top to-day on lights \$12.75 and bulk of all sales \$11.40@12.75. Throwout packing sows \$10.00@10.50.

**SHEEP**—Sheep receipts around 13,000 for the week to date. Lambs mostly 25¢ higher, to-day's top \$13.10, with others down to \$12.50. Clips \$10.00@11.00.

Sheep scarce, market steady. Ewes \$8.50@9.00.

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## LIVE STOCK MARKETS

## CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, April 15, 1926.

**CATTLE**—Only 4,000 more cattle arrived locally during the first four days of the calendar week, but the excess at 11 large markets amounted to about 19,000 head, which so far as fat steers were concerned proved to be too many. While fluctuations were small, the general tendency was slightly lower on better grades of weedy steers, such kinds closing weak to 25c under a week earlier.

While the specialty steers sold upward to \$10.85, the practical top on heavies was \$10.65, light yearlings reaching the same figure. A part load of fancy university fed yearlings made \$10.75, relatively few little cattle passing \$10.25. Mixed steers and heifers in numerous instances reached that price, however, and baby beef heifers touched \$10.35, there being considerable activity for the increased supply of light heifers at \$8.75@9.25.

Most fed steers and yearlings turned at \$8.75@10.00, a large proportion of the trans-Missouri fed steers going at \$9.75@10.25.

The stock was scarce, fat cows and the general run of heifers gaining 25@40c. Cannors and cutters advanced 15@25c. Bulls ruled strong to 15c higher and vealers lost 25c, the latter finishing the week on \$8.50@9.25 levels mostly to packers, outsiders paying \$10.50@11.00.

**HOGS**—Rapid price alterations continued to feature swine trade in sympathy with all changes in the close balance between supply and demand. However, the week brought no material changes from the average last Thursday, as mild advances offset a large part of the small declines noted.

Buyers continued to discount prices sharply on account of weight and on the present basis best 200 lb. kinds stopped at \$13.00 and nothing in the 300 lb. class exceeded \$11.85 late in the week, while selected light lights reached the comparatively lofty figure of \$13.75.

**SHEEP**—Slightly smaller receipts locally, as well as elsewhere, forced an advance on all grades of fat lambs. Most fat lambs for the week showed an advance of 50@75c, clippers in spots moving up as much as \$1.00. At the close a spread of \$13.50@14.00, with the latter price popular, took most medium and handyweight woolskins. Clipped lambs sold upward to \$12.50 on the closing session and a spread of \$11.00@11.75 gathered in the bulk.

At the close few heavy woolled lambs below \$12.50 and \$10.25 was the practical bottom on clipped offerings. Sheep receipts were small all week with prices little changed, best fat woolled ewes selling upward to \$9.50 on practically every session.

## KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Mo., April 15, 1926.

**CATTLE**—Better grades of fed steers and yearlings closed around 10@15c higher than a week previous, while the medium to good grades that were suitable for competition from feeder buyers advanced around 25c. Desirable light weight steers and yearlings made the week's top at \$10.00. Bulk of the fed offerings sold from \$8.00@9.25, with occasional sales at \$9.50@9.75.

Fat she stock met a fairly broad outlet and prices held generally steady for the week. Heifers cleared from \$7.00@8.50, butcher cows at \$5.00@6.25 and cannors and cutters at \$3.75@4.50. Bull prices

are unchanged. Veals closed \$1.00@1.50 lower with the late top at \$9.50.

**HOGS**—Medium and heavy weight butchers were shown the preference during the week and prices are strong to 10c higher, while lighter weight offerings are mostly 10@15c lower.

Liberal shipping orders were largely responsible for the strength shown on weightier classes. Light lights sold up to \$13.00 at the close, with best 200 lb. weights at 12.50, and choice 300 lb. butchers made \$11.50. Packing sows held steady with bulk at \$9.75@10.35.

**SHEEP**—Both fat sheep and lambs met a good demand and closing levels are around 50c higher than last Thursday. Best woolled lambs scored \$13.40 with the bulk of the more desirable weights going at \$12.85@13.35. Arizona springers sold largely from \$15.00@15.25.

The first shorn Texas wethers of the season sold from \$7.85@8.75.

## OMAHA.

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Nebr., April 15, 1926.

**CATTLE**—The market for fed steers and yearlings during the week carried a weak undertone and prices worked unevenly 10@25c lower.

Bulk for the week turned at \$8.25@9.35; choice weighty steers, \$9.40@9.50, with the week's top of \$9.60 paid for long yearlings and medium weights.

She stock prices declined 15@25c, while bulls advanced 15@25c. Vealers closed the week mostly \$1.00 lower.

**HOGS**—Despite light receipts here and elsewhere, hog prices have fluctuated sharply. The most uneven trade has characterized the outlet for light offerings and this contingent uncovered a 15@25c de-

cline as compared with a week ago, while the ups and downs on butchers and packing grades have about balanced.

Current sales 150@210 lb. range, \$12.25@12.50; top, \$12.60 on 160-lb. weights. Good 210-260 lbs. weight at \$11.75@12.25; bulk 260-340 lb. butchers, \$11.25@11.75. Packing sows, \$9.75@10.25; stags, \$8.50@9.25.

**SHEEP**—Under broad packer demand and some inquiry from Eastern packers the market on fat lambs has developed strength during the current seven-day period. The outstanding feature has been the disappearance of the discrimination against weight and it has been the strong weight offerings that show greatest upturn.

Fed woolled lambs are mostly 50c higher, heavy lambs more, with fed clipped lambs 50c@1.00 higher. Thursday's bulk of fed woolled lambs cleared at a price spread of \$13.00@13.40; top, \$13.50; fed clipped, \$10.75@11.85.

Sheep have been in limited supply, market steady, best woolled ewes, \$9.00; clipped ewes upward to \$7.00.

## ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics.)

E. St. Louis, Ill., April 15, 1926.

**CATTLE**—Too many beef steers this week contributed to lower values following Monday's advance. Compared with a week ago, beef steers sold 10@15c lower; spots off 25c; light yearlings, heifers and bulls, steady; beef cows barely steady; cannors a big 25c lower; good and choice shipping vealers, 75c@1.00 lower.

Tops for week: yearlings, \$10.50; heifers, \$10.15; mixed yearlings, \$10.00; matured steers, \$9.90. Bulks for week: steers, \$7.25@9.25; fat light yearlings and heifers, \$9.50@10.00; medium fleshed heifers, \$8.00@9.25; cows, \$5.75@6.75; cannors, \$3.50@4.25.

**HOGS**—Despite considerable shipping

## LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, April 15, 1926, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

Hogs (Soft or oily hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANSAS CITY.	ST. PAUL.
<b>TOP</b> .....	\$13.75	\$13.50	\$12.00	\$12.90	\$13.00
<b>BULK OF SALES</b> .....	11.80@13.10	12.85@13.25	11.25@12.50	11.25@12.50	11.75@12.75
<b>Heavy wt. (250-350 lbs.), med.-ch.</b> .....	11.80@12.35	11.75@12.40	11.00@12.00	11.00@12.10	11.50@12.00
<b>Med. wt. (200-250 lbs.), med.-ch.</b> .....	11.75@13.00	12.15@13.05	11.65@12.40	11.70@12.50	11.75@12.50
<b>Lt. wt. (160-200 lbs.), com.-ch.</b> .....	12.50@13.40	12.65@13.50	12.00@12.60	12.20@12.90	12.50@13.00
<b>Lt. lt. (130-160 lbs.), com.-ch.</b> .....	12.85@13.75	13.00@13.50	12.25@12.60	12.00@13.00	12.75@13.00
<b>Packing sows, smooth and rough</b> .....	10.40@10.85	10.50@11.00	9.50@10.35	9.75@10.50	9.75@10.25
<b>Slight, pigs (120 lbs. down), med.-ch.</b> .....	13.00@13.75	13.00@13.50	12.75@13.50	12.75@13.50	13.25@14.25
<b>Av. cost and wt., Wed. (pigs excluded)</b> .....	12.26-230 lb.	12.66-220 lb.	11.45-200 lb.	11.81-245 lb.	.....
<b>Slaughter Cattle and Calves:</b>					
<b>STEERS (1,500 LBS. UP):</b>					
Good-ch. ....	9.65@10.75	.....	8.60@ 9.90	8.65@10.00	.....
<b>STEERS (1,100-1,500 LBS.):</b>					
Choice ....	10.15@10.75	9.75@10.50	9.15@10.00	9.25@10.00	.....
Good ....	9.50@10.15	9.25@ 9.75	8.35@ 9.25	8.35@ 9.50	8.50@ 9.75
Medium ....	8.50@ 9.50	8.00@ 8.50	7.75@ 8.00	7.75@ 8.50	7.75@ 8.50
Common ....	7.00@ 8.50	6.75@ 8.00	6.25@ 7.75	6.25@ 7.75	6.00@ 7.75
<b>STEERS (1,100 LBS. DOWN):</b>					
Choice ....	10.15@10.65	9.85@10.50	9.25@10.15	9.50@10.15	.....
Good ....	9.50@10.15	9.25@ 9.85	8.50@ 9.40	8.50@ 9.65	8.75@ 9.75
Medium ....	8.40@ 9.50	8.00@ 9.25	7.75@ 8.00	7.75@ 8.00	7.75@ 8.75
Common ....	6.75@ 8.50	6.50@ 8.00	6.00@ 7.75	6.00@ 7.75	6.00@ 7.75
Canner and cutter ....	5.25@ 6.75	5.25@ 6.50	4.65@ 6.00	4.75@ 6.00	4.00@ 6.00
<b>LT. YRLG. STEERS AND HEIFERS:</b>					
Good to choice (850 lbs. down).....	8.75@10.35	9.25@10.50	8.25@ 9.60	8.40@ 9.90	8.50@10.25
<b>HEIFERS:</b>					
Good-choice (850 lbs. up).....	7.25@10.35	7.75@10.00	6.50@ 9.00	6.50@ 9.00	7.25@ 9.00
Common-med. (all weights).....	5.75@ 8.65	6.00@ 8.00	5.75@ 7.75	5.75@ 7.75	6.00@ 7.25
<b>COWS:</b>					
Good to choice.....	6.40@ 8.25	6.50@ 7.75	5.90@ 7.60	6.00@ 7.50	6.00@ 7.75
Common and medium.....	4.85@ 6.40	5.25@ 6.50	4.75@ 5.90	4.50@ 6.00	4.25@ 6.00
Canner and cutter.....	3.65@ 4.85	3.25@ 5.25	3.50@ 4.75	3.60@ 4.50	3.25@ 4.25
<b>BULLS:</b>					
Good-ch. (beef 1,500 lbs. up).....	6.00@ 6.50	6.25@ 6.75	6.00@ 6.75	6.75@ 6.85	5.50@ 5.75
Good-ch. (1,500 lbs. down).....	6.00@ 7.00	6.25@ 7.25	6.00@ 7.00	6.00@ 6.85	5.75@ 6.25
Can.-med. (canner and bologna).....	5.25@ 6.40	4.50@ 6.50	4.25@ 6.10	4.50@ 6.00	4.00@ 6.75
<b>CALVES:</b>					
Medium to choice (milk fed. exc.)..	6.00@ 7.50	5.50@ 7.50	5.25@ 7.75	6.00@ 8.50	4.50@ 6.50
Call-common .....	5.00@ 6.00	4.00@ 5.50	4.25@ 5.25	4.50@ 6.00	3.50@ 4.50
<b>VEALERS:</b>					
Medium to choice.....	8.00@11.00	6.50@11.00	6.75@ 9.50	9.00@10.00	6.75@ 8.75
Call-common .....	5.00@ 8.00	4.00@ 6.50	4.25@ 6.75	4.00@ 6.00	4.50@ 6.75
<b>Slaughter Sheep and Lambs:</b>					
Lambs, med. to choice (84 lbs. down).....	12.25@14.25	12.00@14.00	12.50@13.50	12.00@13.50	11.25@13.25
Lambs (62 lbs. up).....	11.00@13.75	10.75@13.25	10.75@13.25	.....	.....
Lambs, cull-com. (all weights).....	10.50@12.25	11.00@12.00	10.25@12.50	10.90@12.00	9.75@11.25
Yearling weathers, medium to choice.....	10.50@12.25	9.00@12.00	8.50@11.00	8.50@11.75	.....
Ewes, common to choice.....	5.75@ 9.50	5.25@ 9.00	5.00@ 9.00	5.25@ 9.25	5.00@ 9.00
Ewes, cannors and cull.....	2.00@ 5.75	2.00@ 5.25	1.75@ 5.00	1.50@ 5.25	2.00@ 5.00



activity price reductions were needed to cope with a 15 per cent increase in receipts the current week. Light hogs show about a 25c decline from a week ago with medium and heavy butchers steady to 25c lower and good pigs steady.

Top today, \$13.50. Bulk of light weights, 190 lbs. and less, \$13.10@13.25; 200@210 lbs., \$12.85@13.00; 220@240 lbs., \$12.50@12.75; 250@270 lbs., \$12.25@12.40; a few heavier kinds downward to \$12.00; good pigs, \$13.25@13.50; packing sows, \$10.50@10.75.

**SHEEP**—Compared with a week ago, fat lambs are 50@75c higher, receipts being mostly clipped lambs, with top \$11.90 today for 88-lb. weights. Wool lambs brought \$14.15 to outsiders, which was a little out of line.

Aged sheep are unchanged, wool ewes, \$8.50@9.00; clipped ewes, mostly \$7.50.

### ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minn. Department of Agriculture.)

So. St. Paul, Minn., April 14, 1926.

**CATTLE**—In line with downturns at outside markets, price trends continue lower on fed steers, these showing a weak to 25c break for the week thus far. She stock under light supply held about steady, as did canners, cutters and bulls.

Mixed yearlings reached \$9.00, best medium weights \$8.75, with the bulk of the steer run at \$8.00@8.60. She stock has centered in the \$4.50@7.00 spread; canners and cutters from \$3.75@4.00, while bulls are on a \$5.00@5.50 basis, a few heavies reaching \$5.75.

Veal calves suffered a 25@50c break since Monday and are at the season's bottom levels, good lights bulking today at \$8.25.

**HOGS**—The hog market since the middle of last week has been steadily on the upward trend until on Wednesday, when downturns of around 25 and 50 cents affected practically all classes. This places current prices of hogs about steady to 25c lower than a week ago. Sorted 160 and 180 lb. averages cashed today on shipping account at \$12.75, most of the 180@200 lb. kinds sold at \$12.25@12.50, these showing the full decline. Medium and heavyweight butchers sold from \$11.50@12.00.

Packing sows are steady at \$9.50@10.00, pigs steady to 25c lower, bulk cashing mostly at \$14.00, a few at \$14.25.

**SHEEP**—No change of consequence has occurred in the sheep market during the week. Receipts have been fairly light, some days supplies were of negligible proportions as to barely make a market. Best fed lambs sold today at \$13.25. Heavy lambs and culls sold at \$10.00@11.50.

Fat ewes on today's market cashed at \$7.50@9.00 with bucks at \$6.

### PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, April 10, 1926, are reported to The National Provisioner as follows:

#### CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	5,046	6,300	14,858
Swift & Co.	6,425	6,900	19,847
Morris & Co.	2,838	4,200	8,700
Wilson & Co.	4,980	9,200	7,482
Anglo. Amer. Prov. Co.	832	2,800	.....
G. H. Hammond Co.	2,467	4,200	.....
Libby, McNeill & Libby.	896	.....	.....

Brennan Packing Co., 4,800 hogs; Miller & Hart, 2,500 hogs; Independent Packing Co., 3,500 hogs; Boyd, Lamban & Co., 3,100 hogs; Western Packing & Provision Co., 5,500 hogs; Roberts & Onke, 4,000 hogs; others, 10,800 hogs.

#### KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,951	734	3,207	4,851
Cudahy Pkg. Co.	2,835	530	2,528	5,600
Fowler Pkg. Co.	640	2	.....	.....
Morris & Co.	2,434	601	2,210	3,602
Swift & Co.	2,708	398	3,454	3,942
Wilson & Co.	3,404	580	5,702	4,326
Local butchers.	784	268	684	.....

Total ..... 15,765 3,210 17,735 22,321

#### OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	3,288	9,158	6,925
Cudahy Pkg. Co.	4,088	8,260	8,974
Dold Pkg. Co.	931	4,234	.....
Morris & Co.	2,221	3,875	3,767
Swift & Co.	3,968	6,385	9,373
M. Glassburg.	13	.....	127
Hoffman Pkg. Co.	99	.....	.....
Mayerowich & Vail.	51	.....	.....
Omaha Pkg. Co.	46	.....	.....
John Roth & Sons.	77	.....	.....
So. Omaha Pkg. Co.	119	.....	.....
Lincoln Pkg. Co.	340	.....	.....
Nagle Pkg. Co.	136	.....	.....
Sinclair Pkg. Co.	89	.....	.....
Wilson & Co.	174	.....	.....
Kennett-Murray Co.	.....	4,473	.....
J. W. Murphy.	.....	8,770	.....
Other hog buyers, Omaha.	.....	7,531	.....

Total ..... 15,638 52,386 29,039

#### ST. LOUIS.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	1,969	9,998	2,043
Swift & Co.	2,736	4,873	1,503
Morris & Co.	1,552	3,110	676
St. Louis Dressed Beef Co.	1,358	.....	.....
Independent Pkg. Co.	820	.....	127
East Side Pkg. Co.	1,475	2,956	.....
Hell Pkg. Co.	.....	1,305	.....
American Pkg. Co.	111	545	78
Krey Packing Co.	304	1,009	.....
Sartorius.	.....	395	.....
Sieloff Pkg. Co.	.....	1,178	20
Gerst Bros.	94	1,058	.....
Butchers.	6,952	50,789	858

Total ..... 17,594 77,225 5,310

#### ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,257	385	7,300	19,186
Armour & Co.	1,242	288	3,813	2,628
Morris & Co.	1,375	225	2,833	3,604
Others.	1,610	167	6,743	5,040

Total ..... 6,484 1,065 20,698 30,458

#### SIoux CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,845	346	9,256	789
Armour & Co.	3,451	313	8,662	990
Swift & Co.	1,875	262	4,965	821
Sacks Pkg. Co.	54	37	2	.....
Smith Bros. Pkg. Co.	21	12	50	.....
Local butchers.	78	23	7	.....
Order buyers and packer shipments.	2,021	20	18,102	.....

Total ..... 10,345 1,022 41,044 2,600

#### OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,284	880	2,405	7
Wilson & Co.	1,088	766	3,185	1
Others.	91	.....	342	.....

Total ..... 2,463 1,646 5,882 8

#### INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern buyers.	1,192	2,891	5,542	1,269
Klingan & Co.	1,395	862	11,931	271
Armour & Co.	178	41	2,992	.....
Indianapolis Abt. Corp.	1,212	121	1,041	.....
Hilgemeyer Bros.	142	11	.....	.....
Brown Bros.	48	.....	225	.....
Schnassier Pkg. Co.	4	.....	190	.....
Riverview Pkg. Co.	108	10	263	.....
Meier Pkg. Co.	29	26	296	.....
Indiana Prov. Co.	16	62	.....	34
Art Wabnitz.	43	.....	.....	.....
Hoosier Abt. Co.	92	.....	251	.....
Bell Pkg. Co.	302	80	396	13
Others.	.....	.....	.....	.....

Total ..... 4,756 4,134 27,067 1,589

#### CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
E. Kahn's Sons Co.	549	185	4,372	98
Kroger Groc. & Bak. Co.	290	90	3,335	.....
Cur Juengling.	159	122	.....	42
J. & P. Schroth Pkg. Co.	26	.....	2,068	.....
H. H. Meyer Pkg. Co.	26	.....	2,389	.....
J. Hilberg's Sons.	115	.....	.....	36
A. Sander Pkg. Co.	8	.....	1,808	.....
Sam Gall.	11	.....	.....	202
J. Schlachter's Sons.	206	245	.....	128
Wm. G. Rehn's Sons.	143	5	.....	.....

Total ..... 1,527 623 14,962 506

#### WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	746	492	5,448	275
Dold Pkg. Co.	412	43	4,534	.....
Local butchers.	189	.....	.....	.....

Total ..... 1,347 535 9,982 275

#### DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	983	201	1,640	2,286
Armour & Co.	705	8	2,838	2,586
Blayne-Murphy Co.	597	90	1,216	.....
Others.	323	278	305	381

Total ..... 2,608 577 6,053 5,253

#### ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,779	4,816	15,245	902
Cudahy Pkg. Co.	329	2,354	2,927	40
Hertz & Rifkin.	170	59	.....	.....
United Pkg. Co.	1,359	448	.....	.....
Swift & Co.	3,917	7,016	21,375	997
Others.	495	408	8,559	.....

Total ..... 9,040 15,361 47,206 1,939

#### MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	822	10,163	7,436	744
Swift & Co., Chicago.	.....	.....	976	.....
Swift & Co., Harrisburg.	20	.....	.....	.....
United Dressed Beef Co.	.....	.....	.....	.....
N. Y.	80	.....	.....	.....
Layton Co.	.....	.....	145	.....
R. Gunz & Co.	18	27	66	.....
F. Gross, Armour branch	131	3,427	.....	.....
Armour & Co., Chicago.	114	.....	.....	.....
N. Y. Butchers Dressed	.....	.....	.....	.....
Meat Co.	16	.....	.....	.....
G. H. Hammond, Chgo.	501	.....	.....	.....
Butchers.	270	391	31	40
Traders.	116	222	16	4

Total ..... 1,266 14,230 8,670 788

#### RECAPITULATION.

Recapitulation of packers' purchases by market for the week ending April 10, 1926, with comparisons:

#### CATTLE.

	Week ending Apr. 10.	Prev. week.	Cor. week 1925.
Chicago	23,588	22,976	25,152
Kansas City	15,765	15,778	19,147
Omaha	15,638	14,932	18,587
St. Louis	17,594	16,456	19,198
St. Joseph	6,484	7,087	8,043
Sioux City	10,345	9,682	8,724
Oklahoma City	2,463	2,041	3,459
Indianapolis	4,756	4,352	5,851
Cincinnati	1,527	1,391	1,693
Milwaukee	1,266	1,381	1,748
Wichita	1,347	1,242	2,297
Denver	2,608	3,960	.....
St. Paul	9,040	9,620	8,880

Total ..... 112,421 110,918 123,059

#### HOGS.

	Week ending Apr. 10.	Prev. week.	Cor. week 1925.
Chicago	78,400	63,400	87,300
Kansas City	17,735	13,915	18,988
Omaha	52,386	49,932	53,939
St. Louis	77,225	58,193	61,892
St. Joseph	20,698	16,872	20,652
Sioux City	41,044	42,150	48,153
Oklahoma City	5,882	2,457	5,397
Indianapolis	27,067	23,120	29,444
Cincinnati	14,962	14,517	10,861
Milwaukee	8,670	8,821	6,731
Wichita	9,982	5,700	9,014
Denver	6,053	12,096	.....
St. Paul	47,206	48,351	53,035

Total ..... 407,310 322,563 405,006

#### SHEEP.

	Week ending Apr. 10.	Prev. week.	Cor. week 1925.
Chicago	50,990	53,033	58,502
Kansas City	22,321	24,158	25,508
Omaha	29,039	30,703	30,026
St. Louis	5,310	6,812	5,706
St. Joseph	30,458	24,584	27,504
Sioux City	2,600	2,293	3,192
Oklahoma City	8	5	169
Indianapolis	1,589	1,101	997
Cincinnati	506	831	715
Milwaukee	788	320	57
Wichita	275	101	199
Denver	5,253	8,961	.....
St. Paul	1,939	1,829	2,894

Total ..... 151,081 161,421 161,074

### CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending April 8, 1926, with comparisons:

#### BUTCHER STEERS

	1,000-1,200 lbs.	Same week, 1925.	Week ended Mar. 31.
Toronto	\$ 8.40	\$ 8.50	\$ 7.85
Montreal (W)	7.75	8.00	7.75
Montreal (E)	7.75	8.00	7.75
Winnipeg	6.75	7.25	6.50
Calgary	6.35	7.00	6.35
Edmonton	6.50	6.50	6.25

#### VEAL CALVES

	Week ended Apr. 8.	Same week, 1925.	Week ended Mar. 31.
Toronto	\$13.50	\$13.00	\$14.00
Montreal (W)	7.00	8.00	8.25
Montreal (E)	7.60	8.00	8.25
Winnipeg	11.00	10.00	9.50
Calgary	8.00	9.25	8.50
Edmonton	10.00	8.00	10.00

#### SELECT BACON HOGS

	week ended Apr. 8.	same week, 1925.	week ended Mar. 31.
Toronto .....	\$15.36	\$15.82	\$15.08
Montreal (W) .....	14.50	14.25	14.50
Montreal (E) .....	14.50	14.25	14.50
Winnipeg .....	14.74	13.36	14.57
Calgary .....	14.85	13.31	14.75
Edmonton .....	14.74	13.85	14.30

GOOD LAMBS

## HIDE AND SKIN MARKETS

## Chicago.

**PACKER HIDES**—Market on big packer hides has developed a much stronger undertone generally, although some soft spots are reported. One packer sold the balance of March production at prices about unchanged from last week. Other packers, however, have been asking  $\frac{1}{2}$ c higher and as a result trading has been light, only around 25,000 to 30,000 big packer hides moving. Tanners showed some inclination early to stay out of the market, but later there were reports of a number of bids being declined by big packers.

Spread native steers are reported well cleaned up to April and production light; last sales reported at 14c. There were sales of about 2,000 native steers at 11 $\frac{1}{2}$ c; another lot of 3,500 St. Paul March and April sold at 11 $\frac{1}{2}$ c; bids of 11 $\frac{1}{2}$ c were reported declined from different directions, sellers holding firmly for 11 $\frac{1}{2}$ c; earlier sales of two lots, totaling 3,000 native steers, had been reported at 11c. A late bid of 11c was refused for heavy Texas steers, asking 11 $\frac{1}{2}$ c, although previously one lot of 1,100 and another lot of 700 had sold at 11c.

Light Texas steers are quoted at 9 $\frac{1}{2}$ c, with 10c asked for extreme lights. Butt branded steers moved at 11c; later this figure was declined and 11 $\frac{1}{2}$ c asked. One lot of 1,000 Colorados sold at 10 $\frac{1}{2}$ c, with same figure later declined.

Heavy native cows are held at 10 $\frac{1}{2}$ c, bids of 10c being declined. Last sale on light native cows was a lot of 10,000 March and April at 11c; another lot of 2,200 sold at the same figure earlier, and 11c was declined for light native cows, special point. An early sale of 1,000 light native cows was reported at 10 $\frac{1}{2}$ c, but this was considered slightly under the market, freight differential being involved in the transaction. Branded cows are quoted at 9 $\frac{1}{2}$ c, last paid, with 10c asked.

Native bulls are quiet, 9@9 $\frac{1}{2}$ c asked; accumulation of January and February reported in some quarters. Branded bulls considered nominally 7 $\frac{1}{2}$ @8c.

**SMALL PACKER HIDES**—Small packer hides are quiet at the recent decline. There was considerable activity at the end of the previous week and around 30,000 April hides moved at 10 $\frac{1}{2}$ c for all-weight native steers and cows, 9 $\frac{1}{2}$ c for branded hides; five or more packers participated, one packer moving 20,000 hides. Some outside lots are reported moving at  $\frac{1}{2}$ c under these prices but it is thought that freight and take-off are involved in these transactions. Last sales of February and March native bulls were at 8 $\frac{1}{2}$ c, branded 7 $\frac{1}{2}$ c.

Some of the local small packers are reported sold up on their production of hides to May 1st. There is an improved feeling in the market and somewhat better demand; last lot was taken at the asking price, encouraging packers to talk 11c for unsold April hides.

**COUNTRY HIDES**—Country hides continue fairly firm for light and medium weights; heavy weights are in less demand. All-weights are in good demand at 9@9 $\frac{1}{2}$ c, selected, delivered, latter figure being paid for free-of-grub lots. Heavy steers are dull; asking 9 $\frac{1}{2}$ c up to 10c; heavy cows and steers quoted at 9c, with 9 $\frac{1}{2}$ c asked for good lots; buff weights nominally 9 $\frac{1}{2}$ c; extreme weights quoted 11@12 $\frac{1}{2}$ c, according to description; bulls listed around 7 $\frac{1}{2}$ c; western all-weight branded 7 $\frac{1}{2}$ @8c, Chicago freight. Some dealers are of the opinion that the recent improvement in big packer hides will in-

fluence higher prices for country hides shortly, and they are less inclined to offer hides at present.

**CALFSKINS**—Calfskins are undoubtedly firmer, although there is considerable difference of opinion as to the present market, in the absence of any great amount of trading. Last sale on big packer calfskins at 18c, which covered that packer's production up to April 1st; however, some inclined to call the market 17 $\frac{1}{2}$ c, in line with previous sales.

First salted Chicago city calfskins are stronger; four cars reported sold at 17c, or  $\frac{1}{2}$ c over previous sale; resalted lots are steady at 14 $\frac{1}{2}$ @15c. Outside city calfskins are quoted around 15@16c.

Some recent interest reported in packer kipskins; last sales at 15c for northern points, and up to 16c asked by one packer who is well sold up to April 1st. First salted Chicago city kips held at 14 $\frac{1}{2}$ c, selected; resalted lots priced at 13@13 $\frac{1}{2}$ c, selected. One lot of outside city kips sold at 13c.

One packer sold 9,000 regular slunks at 77 $\frac{1}{2}$ c, or 2 $\frac{1}{2}$ c over previous sale, March take-off. Hairless slunks quoted around 45@55c.

**MISCELLANEOUS MARKETS**—Dry hides are steady; better inquiries reported. Flint dry all-weights quoted around 18c, with up to 20c asked for light weights. Horsehides are dull and unchanged; fancy lots of choice renderers are held at \$4.50, and \$3.50 is asked for mixed lots.

Sheep pelts continue dull, following the present wool market. The season for pelts is about over; little activity is expected in the near future. Packer pelts are quoted at \$1.75@2.25 for current stock; dry pelts nominally 22@24c per pound.

Number one pigskin strips last sold at 8c and same figure now asked; gelatine stocks nominally 5 $\frac{1}{2}$ c.

## New York.

**NEW YORK PACKER HIDES**—New York packer hides have been quiet. Market has been considered weak, reflecting the lower trend in selling prices on the Chicago market. There were sales early in the week of a few cars of butt branded hides at 10 $\frac{1}{2}$ c and Colorados at 10c, the decline in these prices being about in line with the recent decline in the West. Tanners continue to show little interest in the market, but there is a general feeling that stocks held by buyers are small and that replacements will be necessary in the near future. Last trading reported in native steers at 11c.

Common dry hides remain quiet and somewhat weak but little change reported in prices. Buyers are in the market for only their immediate requirements but sellers generally do not feel disposed to shade prices.

**OUTSIDE PACKER HIDES**—Market on outside packer hides has been showing little activity, but the general tone reported a bit steadier. Trading on a larger scale is expected in some quarters to develop shortly.

**COUNTRY HIDES**—Country hides are quiet and somewhat dull. Demand is moderate and prices being held fairly steady on the light trading. Horsehides have been quiet; good rendered are quoted at \$4.25@4.50, with offerings moderate.

**CALFSKINS**—Better inquiries reported for New York city calfskins and the market shows considerably more firmness, although a great many of the larger buyers are remaining out of the market. There were sales of 5-7's at \$1.50; holders are asking \$2.00 for 7-9's, and 9-12's are quoted at \$2.65@2.75.

## SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending April 10, 1926:

	CATTLE.		
	Week ending Apr. 10.	Prev. week.	Cor. week 1925.
Chicago	23,588	22,970	25,152
Kansas City	18,975	19,593	23,920
Omaha	16,415	12,336	17,094
East St. Louis	10,651	8,206	15,433
St. Joseph	5,870	6,003	6,963
Sioux City	8,975	8,563	7,005
Cudahy	972	962	752
Fort Worth	.....	5,194	6,337
Philadelphia	1,818	1,900	1,794
Indianapolis	3,564	3,129	1,885
Boston	1,490	1,167	1,161
New York and Jersey City	7,165	7,776	8,467
Oklahoma City	4,100	2,685	5,523
Total	103,801	100,850	122,106

HOGS.			
	Week ending Apr. 10.	Prev. week.	Cor. week 1925.
Chicago	78,400	63,400	87,300
Kansas City	17,735	14,213	18,988
Omaha	31,743	23,148	36,873
East St. Louis	27,254	24,684	28,726
St. Joseph	14,076	10,714	12,117
Sioux City	23,777	25,860	28,975
Cudahy	7,082	7,755	3,305
Fort Worth	.....	3,533	4,001
Philadelphia	12,884	17,517	12,865
Indianapolis	23,951	20,906	12,798
Boston	10,296	9,576	7,487
New York and Jersey City	43,146	42,259	38,064
Oklahoma City	5,882	2,487	5,597
Total	296,276	266,061	297,836

SHEEP.			
	Week ending Apr. 10.	Prev. week.	Cor. week 1925.
Chicago	50,096	53,633	58,582
Kansas City	22,321	24,351	22,583
Omaha	30,595	38,103	33,783
East St. Louis	3,096	5,589	5,871
St. Joseph	25,418	23,447	22,551
Sioux City	2,304	2,358	5,193
Cudahy	251	173	224
Fort Worth	.....	1,671	2,011
Philadelphia	3,906	4,508	4,504
Indianapolis	11,586	350	407
Boston	3,350	3,027	3,334
New York and Jersey City	39,342	40,963	31,336
Oklahoma City	8	5	190
Total	182,863	198,796	180,348

## CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending April 17, 1926, with comparisons, are reported as follows:

PACKER HIDES.				
	Week ending Apr. 17, '26.	Week ending Apr. 10, '26.	Cor. week 1925.	
Spread native steers	13 @14n	13 @14n	15 $\frac{1}{2}$ @16c	
Heavy native steers	@11 $\frac{1}{2}$ c	@11c	14 $\frac{1}{2}$ @14 $\frac{1}{2}$ c	
Heavy Texas steers	@11 $\frac{1}{2}$ ax	@11c	@14 $\frac{1}{2}$ c	
Heavy butt branded steers	@11 $\frac{1}{2}$ c	@11c	@14c	
Heavy Colorado steers	@10 $\frac{1}{2}$ b	@10 $\frac{1}{2}$ c	@13 $\frac{1}{2}$ c	
Br. Light Texas steers	@10ax	@10c	@13c	
Branded cows	@10ax	@9 $\frac{1}{2}$ c	@13c	
Heavy native cows	@10 $\frac{1}{2}$ c	@10 $\frac{1}{2}$ c	13 @13 $\frac{1}{2}$ c	
Light native cows	@11c	@11c	@13 $\frac{1}{2}$ c	
Native bulls	@ 9ax	@ 9ax	@11c	
Branded bulls	@ 7 $\frac{1}{2}$ n	@ 7 $\frac{1}{2}$ n	@ 9 $\frac{1}{2}$ c	
Calfskins	@16c	17 $\frac{1}{2}$ @18c	20 @22c	
Kips	@16b	@16c	@16c	
Kips, over	@14b	@14c	14 @14 $\frac{1}{2}$ c	
Kips, branded	@12 $\frac{1}{2}$ b	@12 $\frac{1}{2}$ c	12 @12 $\frac{1}{2}$ c	
Slunks, regular	@77 $\frac{1}{2}$ c	@75c	@1.02@1.04	
Slunks, hairless	55 @65c	55 @65c	60 @65c	

Light, Native, Butts, Colorado and Texas steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.			
	Week ending Apr. 17, '26.	Week ending Apr. 10, '26.	Cor. week 1925.
Natives, all weights	@10 $\frac{1}{2}$ n	@11c	@13 $\frac{1}{2}$ c
Bulls, native	@ 8 $\frac{1}{2}$ c	@ 8 $\frac{1}{2}$ c	@10 $\frac{1}{2}$ c
Br. str. hds	@10c	@10c	@13c
Calfskins	@17n	@16n	@18c
Kips	@13 $\frac{1}{2}$ n	@13 $\frac{1}{2}$ n	@14 $\frac{1}{2}$ c
Slunks, regular	50 @77 $\frac{1}{2}$ c	50 @75c	@1.02@1.04
Slunks, hairless	25 @30n	25 @30n	@50c

COUNTRY HIDES.			
	Week ending Apr. 17, '26.	Week ending Apr. 10, '26.	Cor. week 1925.
Heavy steers	10 @10 $\frac{1}{2}$ c	10 @10 $\frac{1}{2}$ c	12 @12 $\frac{1}{2}$ c
Heavy cows	8 @ 8 $\frac{1}{2}$ c	8 @ 8 $\frac{1}{2}$ c	11 @11 $\frac{1}{2}$ c
Butts	8 $\frac{1}{2}$ @ 9c	8 $\frac{1}{2}$ @ 9c	11 $\frac{1}{2}$ @12c
Extremes	10 $\frac{1}{2}$ @11 $\frac{1}{2}$ c	10 $\frac{1}{2}$ @11 $\frac{1}{2}$ c	13 @14c
Bulls	7 @ 7 $\frac{1}{2}$ c	7 @ 7 $\frac{1}{2}$ c	8 $\frac{1}{2}$ @ 9c
Branded hides	7 $\frac{1}{2}$ @ 8c	7 $\frac{1}{2}$ @ 8c	9 $\frac{1}{2}$ @10c
Calfskins	12 $\frac{1}{2}$ @13c	12 $\frac{1}{2}$ @13c	14 $\frac{1}{2}$ @15c
Kips	10 $\frac{1}{2}$ @11 $\frac{1}{2}$ c	10 $\frac{1}{2}$ @11 $\frac{1}{2}$ c	13 @13 $\frac{1}{2}$ c
Light calf	10 $\frac{1}{2}$ @11 $\frac{1}{2}$ c	10 $\frac{1}{2}$ @11 $\frac{1}{2}$ c	13 @13 $\frac{1}{2}$ c
Deacons	10 $\frac{1}{2}$ @11 $\frac{1}{2}$ c	10 $\frac{1}{2}$ @11 $\frac{1}{2}$ c	13 @13 $\frac{1}{2}$ c
Slunks, regular	50 @77 $\frac{1}{2}$ c	50 @75c	@1.02@1.04
Slunks, hairless	25 @30n	25 @30n	@50c
Hogskins	20 @20 $\frac{1}{2}$ c	20 @20 $\frac{1}{2}$ c	20 @20 $\frac{1}{2}$ c

SHEEPSKINS.			
	Week ending Apr. 17, '26.	Week ending Apr. 10, '26.	Cor. week 1925.
Large packers	\$1.75@2.25	\$1.75@2.00	\$3.00@3.50
Small packers	\$2.50@2.85	\$2.50@2.85	\$3.25@3.50
Prs. shearings	@1.05	@1.05	\$1.00@1.10
Dry pelts	\$0.22@0.24	\$0.22@0.24	\$0.35@0.35



# ICE AND REFRIGERATION

## ICE NOTES.

M. H. Lowrie is said to be contemplating the erection of a new cold storage plant in Pharr, Tex.

A new 60-ton capacity ice plant has been erected by the Citizens Ice & Cold Storage Company, 10th and 2nd avenues, St. Petersburg, Fla.

Righton Ice & Produce Company has been incorporated in Richton, Miss., with a capital stock of \$25,000 by T. W. Milner, B. M. Stephens and others.

It is reported that J. N. Myers plans to erect a new ice and cold storage plant at 920 State Line avenue, Texarkana, Tex., at a cost of around \$75,000.

Producers Cold Storage Company plans to enlarge the capacity of its plants in Chillicothe and St. Joseph, Mo.

Collinsville Ice Company has been incorporated in Collinsville, Ala., by A. A. Miller, W. B. Collins and others.

Gulf States Utilities Company, Interurban Bldg., Beaumont, Tex., plans to erect a new ice plant in Nederland, Tex., at a cost of around \$15,000.

Carrollton Ice Company in Carrollton, Ky., has been sold to Kentucky Power Co., which will spend about \$50,000 for new machinery, etc.

## AMMONIA VALVE MARKER.

A handy and accurate valve marker for ammonia expansion valves has been devised by Charles R. Hughes, assistant chief engineer of the Hughes-Curry Packing Co., Anderson, Ind. It is described

in a recent issue of "The National Engineer" as follows:

"I have devised a simple valve marker, the value of which will probably appeal to the engineers who operate ammonia expansion valves. It makes a sure mark, and frost will not cover it up as it does a string marker. I have installed ten of them in our plant, and the chief engineer and night engineer both like them.

"This marker consists of an iron strip bent to form an L, one leg of which is held in place on the handwheel of the valve by means of two U-shaped clamps. The other leg of the rod sticks out at right angles to the plane of the wheel.

"The markers are placed on the wheels of all the valves at the same angle when the valves are closed so that all the valves can be opened to the same degree by watching the position of the markers. This is an advantage in the operation of a refrigeration or ice plant. Also, when coming on the job, or at any other time, the engineer can tell at a glance how far open the expansion valves are."

## MORE PACKERS MEETINGS.

(Continued from page 22.)

Packing Co.; Herbert N. Sostmann, Julius Sostmann & Sons, Inc.; Julian F. Ulmer, Jacob Ulmer Packing Co.; F. G. Vogt, F. G. Vogt & Sons, Inc.; Frank B. Weiland, Weiland Packing Co.

## Baltimore Region.

The packers in the Baltimore Region met at the Association of Commerce, Baltimore, on April 7. Howard R. Smith presided over the meeting. The following packers attended: H. L. Albergo, Armour and Company; Wm. E. Allerdice, C. Hohman & Sons, Inc.; W. E. Allios, Shafer & Co.; T. A. Connors, Armour and Company; L. G. Corkran, Corkran, Hill & Company; L. P. Costigan, J. P. Healy and J. R. Howard, Swift & Company; Michael A. Keane, T. T. Keane Company; C. B. Krogmann, C. Krogmann & Sons; Albert B. Kurdle, Wm. Schludenberg-T. J. Kurdle Co.; A. D. Loffler, A. Loffler Provision Co.; N. L. Mason, Shafer & Company; L. McKinney, A. Loffler Provision Co.; W. T. Medford, Shafer & Company; J. Newton Merritt, Corkran, Hill & Company; C. P. Pearson, Wm. Schludenberg-T. J. Kurdle Co.; I. B. Pepper, Corkran, Hill & Company; L. B. Rowles, C. Hohman & Sons, Inc.; C. H. Ruppert, Swift & Company; W. F. Schludenberg, Wm. Schludenberg-T. J. Kurdle Co.; O. P. Shafer and Howard R. Smith, Shafer & Company; J. M. Spencer, Kingan Provision Co.; L. A. Turner, C. Hohman & Sons, Inc.; H. E. Wennagel, Wm. Schludenberg-T. J. Kurdle Co.; B. B. Wilson and G. R. Younger, Shafer & Company.

## Boston Region.

The meeting of the Boston Region was held on April 9 at the Chamber of Commerce, Boston. F. S. Snyder presided at the meeting. The following packers attended: C. W. Chamberlain and S. G. Chamberlain, Chamberlain & Company, Inc.; Max Chernis, Boston Sausage & Provision Co.; John Chigston, Wilson & Company; O. D. Clark, Swift & Company; S. W. Creeden and H. C. Fisk, John P. Squire & Company; Ed. Hahn, Boston Sausage & Provision Co.; J. J. Kelly, Cudahy Packing Company; J. G. Kennedy, North Packing & Provision Co.; F. W. Lowe, Armour and Company; F. A. Perry, Wilson & Company; Sidney H. Rabinowitz, Colonial Provision Co., Inc.; J. I. Russell, Wilson & Company; F. S. Snyder, Batchelder & Snyder Company; D. J. Vaughan, Cudahy Packing Company; Carl A. Weitz, Carl A. Weitz Co.

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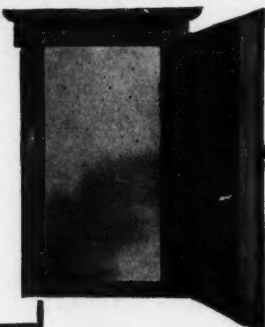
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Baltimore	
503 Munsey Bldg.	
Boston	
45 Commercial Wharf	Terminal W. H. Bldg.

### Plant

Lyndhurst, N. J.

### AGENCY

Federal Asbestos Co.,  
Milwaukee, Wis.

# Chicago Section

Fred T. Fuller, gentleman farmer of Des Moines, Ia., called on his old friends in the city this week.

Frank J. Binz, of the Binz Hide and Tallow Company, St. Louis, Mo., was a business visitor this week.

Sam Stretch, the spice man, was in the city this week, and ushered in a few days of his usual balmy weather.

Ralph Ettlinger, of the Ralph Ettlinger Casing Co., Kansas City, Mo., made a business trip to the city during the week.

B. H. Bloksom, of Bloksom & Company, well-known curled hair manufacturers of Michigan City, Ind., was in the city this week.

Vice-president D. P. Cosgrove, of Sterne & Son Co., well-known Chicago provision brokers, was in the East this week on business.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 33,189 cattle, 13,625 calves, 55,600 hogs and 39,306 sheep.

Another visitor from the state "where the tall corn grows" was vice-president Fred G. Duffield, of Jacob E. Decker & Sons Co., Inc., Mason City, Ia.

Walter B. Hulme, Chicago broker, left the city last Friday on a business trip, and will call on many of his old friends in the East. He expects to be gone several weeks.

J. F. Smith, head of Swift & Company's refinery department, has returned from a brief vacation spent in Bermuda. He found the weather chilly, but the onion business as strong as usual.

W. B. Farris, former general superintendent of Morris & Company, was in Chicago for a day this week on his way to Cincinnati and New York to look after his extensive business interests there. He now has a home in Los Angeles, and says he wouldn't swap California for any old packinghouse anywhere!

Among the St. Louis visitors this week was W. H. Hammann, St. Louis district sales manager of the Vaughan Company, distributors of the famous "Jim Vaughan" electric meat cutters.

Among the Canadian visitors to Chicago this week were G. A. Soole, manager of the Swift Canadian Company's branch house at Saskatoon, and I. N. Love, manager of the Regina branch house of the company.

The Hoosier state was represented in Chicago this week by Charles S. Hughes, president of the Hughes-Curry Packing Co., Anderson, Ind.; and E. S. Urwitz, of the Dryfus Packing & Provision Co., Lafayette, Ind.

M. G. Middaugh, head of Swift & Company's branch house department, returned this week from a trip to Cuba and the Southeastern states. Mr. Middaugh reports Cuban conditions quiet, and future activity depending on the improvement of the sugar situation.

W. H. Gausselein, president of the Mutual Sausage Co., 3247 W. 47th Street, Chicago, has been fighting a bad case of the grip for several days. He was pretty much "under the weather" at the formal opening of his new plant last Sunday, but he stayed right on the job.

Prices realized on Swift & Company's sales of carcass beef in Chicago for week ending Saturday, April 10th, 1926, on shipments sold out were as follows: Cows, common to good, 9@14c; steers, common to medium, 13@15.50c; steers, good to choice, 16@20c, and averaged 13.45c per lb.

Provision shipments from Chicago for the week ending April 10, 1926, with comparisons, are reported as follows:

	Last week.	Prev. week.	Cor.
Cured meats, lbs.	14,823,000	14,705,000	13,212,000
Fresh meats, lbs.	36,680,000	35,733,000	35,484,000
Lard, lbs.	7,156,000	7,312,000	6,175,000

Louis Rosenthal, former president of the Louis Rosenthal Packing Co., Galveston, Tex., has sold his interests in that

company to Joseph Nussbaum, and the business will continue under the management of Louis B. Nussbaum. Mr. Rosenthal is now district manager for the Vaughan Company in Texas, and is having a big time helping the Texas trade "cut meat and expenses."

## NEW MUTUAL SAUSAGE PLANT.

Nearly 5,000 people attended the formal opening of the new plant of the Mutual Sausage Company, 3247-61 West 47th street, Chicago, on Sunday, April 11, 1926. From 10 o'clock a. m. until 6 p. m. the plant was filled with visitors who inspected every inch of it and pronounced it one of the finest and most up-to-date sausage plants in the country.

The spacious offices were filled with beautiful floral "good luck" offerings from friends and well-wishers. Just outside the office a number of tables were set up on which were displayed the famous "Marvel" brand of ready-to-serve meats, which were served in generous quantities to guests.

The plant is two stories high and is constructed of face brick and reinforced concrete. The second floor is given over to meat coolers, grinders, mixers, stuffing benches, smokehouses, cookers, etc.

On the first floor are located the sausage coolers, shipping room, offices, etc. A large loading dock has been provided with sufficient capacity to load a number of trucks at the same time.

In spite of his bad cold President W. H. Gausselein was on hand to help the boys welcome the visitors and show them through the plant. He was the recipient of many congratulations and a host of best wishes for continued success.

The exterior of the building is designed to harmonize with other buildings in the same manufacturing district, and is a handsome addition to the neighborhood.

**H. C. GARDNER F. A. LINDBERG**  
**GARDNER & LINDBERG**  
ENGINEERS  
Mechanical, Electrical, Architectural  
SPECIALLY: Packing Plants, Cold Storage,  
Manufacturing Plants, Power Install-  
ations, Investigations  
1134 Marquette Bldg. CHICAGO

**H. F. Henschien R. J. McLaren**  
**HENSCHEN & McLAREN**  
Architects  
1637 Prairie Ave. Chicago, Ill.  
PACKING PLANTS AND COLD STORAGE  
CONSTRUCTION

**Fred J. Anders Ghas. H. Reimers**  
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ARCHITECTS  
ENGINEERS  
214 Erie Bldg. Packing House  
Cleveland, O. Specialists

**M. P. BURT & COMPANY**  
Engineers & Architects  
Packinghouse and Cold Storage Designing—  
Consultation on Power and Operating Costs,  
Curing, etc. You Profit by Our 25 Years' Ex-  
perience. Lower Construction Cost. Higher  
efficiency.  
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## Packing House Products

Oldest Brokers in Our Line

**The Davidson Commission Co.**  
Tallow Grease Provisions Oils Tankage Bones Cracklings Hog Hair  
Carcass Beef—F. S. Lard—Green Pork  
Boneless Beef—Ref. Lard—Cured Pork  
Quick Reliable Service Guaranteed  
Night Phones Postal Telegraph Building  
All Working CHICAGO, ILL.

**C. W. RILEY, Jr.**  
BROKER  
2100 Union Central Bldg., Cincinnati, O.  
Provisions, Oils, Greases and Tallows  
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**D. I. Davis and Associates**  
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**Stadler, Levine & Cravin**  
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**George F. Pine Walter L. Munnecke**  
**Pine & Munnecke Co.**  
Packing House & Cold Storage  
Construction; Cork Insulation &  
Overhead Track Work.  
510 Murphy Bldg. Detroit, Mich. 155 Congress  
Street

## PACKERS ARCHITECTURAL & ENGINEERING CO.

WILLIAM H. KNEHANS, Chief Engineer

**ABATTOIR PACKING AND COLD STORAGE PLANTS**  
Manhattan Building, Chicago, Ill. Cable Address, Pacarco

## Good Business

A Corner Conducted by John W. Hall.

### SUCCESS.

There is no definite standard by which we may measure success, but we do know that it is oftentimes misapplied when describing a man's life and career.

Many men who are widely known as notable successes are in reality the most dismal failures conceivable. The acquiring of vast material emoluments doesn't necessarily constitute complete success; attaining a position of power and prestige is not a consummation.

The most successful mortals, it seems to us, are they who can say, when their earthly sun is setting, that they've made some friends and that they've not lost the love of those who are near them.

They are successful who are loved by little children, and who in turn have loved little children. They are successful who have been happy and contented with their lot in life be it what it may, and who have done the best they could with the cards that have been dealt to them.

One of the most successful men I've ever known died at 80 after a lifetime of poverty and hard work. He died as he had lived—penniless—but surrounded by a half dozen sons and daughters and twice as many grandchildren.

None of them put on the dark and sombre clothes of mourning, but they all wept sincere tears at his passing; they all loved and always will miss the gentle, kindly old man who had never spoken a harsh word to any of them. Don't you agree with me that this man succeeded? —E. H. PHEE.

### C. FINKBEINER KILLED.

Christopher Finkbeiner, of Little Rock, Ark., a brother of Otto Finkbeiner of the Little Rock Packing Co., was killed April 8, 1926, in an automobile accident on the National Old Trail near Casey, Ill.

Mr. Finkbeiner and his son had made a combined business and pleasure trip to Buffalo, N. Y., to buy a sausage machinery outfit. This was loaded on their truck and they were returning with it to Little Rock. The son was driving the truck.

Their truck was crowded out of the road by a truck coming in the opposite direction, and overturned in the ditch. Both the truck and the heavy machinery were wrecked and Mr. Finkbeiner was instantly killed. His son was not injured.

### DR. OTIS WITH ARNOLD BROS.

Dr. George M. Otis, for 23 years connected with the U. S. Bureau of Animal Industry, has resigned from the government service and has become associated with Arnold Bros., Inc., Chicago, well-known packers. For the past 19 years Dr. Otis was supervisor of the down-town packing district of Chicago.

Dr. Otis takes with him to his new connection a thorough knowledge of the meat packing industry and a very enviable record of service.

### CRARY HEADS CAN SALES.

The Continental Can Company has announced the appointment of Arthur V. Crary as head of their general line sales organization, with the title of "Manager of Sales—General Line." While Mr. Crary will continue to have his headquarters at Chicago, he will hereafter spend considerable time at the New York office.

Mr. Crary has been in the can manufacturing business all his life. He entered the Continental organization in 1923, and was made general manager of the company's Detroit plant. In June, 1924, he was transferred to Chicago as assistant manager of sales, and now succeeds



A. V. CRARY

to the head of the department. The company's three largest plants are at Chicago, Detroit and Jersey City. The line includes meat, soap, salad oil, peanut butter, paint, oil, varnish and various other types of packages, both plain and lithographed.

In the meat packing industry Mr. Crary has become especially well known as chairman of the associate membership committee of the Institute of American Meat Packers. He has been an active and effective supporter of Institute activities.

### TRADE EXPERT SEES PACKERS.

Charles E. Herring, commercial attaché of the American Embassy at Berlin, was in Chicago this week conferring with various business interests concerning conditions in Germany.

Mr. Herring had a conference with Chairman Charles E. Herrick of the Foreign Trade Committee of the Institute of American Meat Packers and the members of the committee at the office of F. L. Roberts, manager Great Lakes Office, Bureau of Foreign and Domestic Commerce, U. S. Department of Commerce.

After several months of such consultations in the United States, Mr. Herring will depart for Japan, where he will represent the Department of Commerce as commercial attaché.

### CHICAGO LIVESTOCK.

#### RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Apr. 5.....	16,678	3,285	38,419	17,205
Tues., Apr. 6.....	16,473	4,962	30,110	19,881
Wed., Apr. 7.....	6,481	1,728	11,404	11,089
Thur., Apr. 8.....	6,080	5,614	18,710	12,021
Fri., Apr. 9.....	2,497	797	14,174	8,440
Sat., Apr. 10.....	402	295	4,618	5,915
Total last week.....	49,190	16,021	114,435	75,722
Previous week.....	48,767	14,822	96,824	71,048
Year ago.....	48,206	19,788	123,859	71,522
Two years ago.....	47,486	24,057	159,263	54,421

#### SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Apr. 5.....	5,000	237	10,729	7,347
Tues., Apr. 6.....	4,967	28	8,084	5,074
Wed., Apr. 7.....	3,045	4	5,084	2,047
Thur., Apr. 8.....	2,514	294	5,378	4,121
Fri., Apr. 9.....	1,587	3	4,357	1,933
Sat., Apr. 10.....	320	15	2,362	1,850
Total last week.....	17,722	521	39,004	23,072
Previous week.....	14,690	779	34,544	19,200
Year ago.....	12,330	608	38,193	12,795
Two years ago.....	15,029	765	47,451	14,422

Receipts at Chicago Stock Yards thus far this year to April 10, with comparative totals:

	1926.	1925.
Cattle.....	820,123	802,989
Calves.....	220,073	258,945
Hogs.....	2,320,106	2,901,451
Sheep.....	1,219,883	1,055,403

Combined weekly hog receipts at eleven markets for week ending April 10, with comparisons:

	Week.	Year to date.
Week ending April 10.....	446,000	8,212,000
Previous week.....	401,000	.....
1925.....	454,000	10,038,000
1924.....	643,000	12,075,000
1923.....	717,000	11,682,000
1922.....	470,000	8,427,000

Combined receipts at seven markets for the week ending April 10, with comparisons:

	*Cattle.	Hogs.	Sheep.
Week ending April 10.....	150,000	379,000	185,000
Previous week.....	144,000	388,000	196,000
1925.....	167,000	377,000	191,000
1924.....	161,000	528,000	171,000
1923.....	184,000	597,000	183,000
1922.....	142,000	309,000	185,000

Combined receipts at seven points for 1926 to April 10, 1926, with comparisons:

	*Cattle.	Hogs.	Sheep.
1926.....	2,597,000	7,081,000	3,047,000
1925.....	2,590,000	9,113,000	2,771,000
1924.....	2,633,000	10,590,000	2,771,000
1923.....	2,688,000	9,786,000	3,031,000
1922.....	2,452,000	6,935,000	2,069,000

\*Calves at Omaha, St. Louis and St. Joseph counted as cattle.

Chicago Stock Yards receipts average weight and top and average prices for hogs, with comparisons:

	Number received.	Average weight, lbs.	Prices—Top.	Average.
*This week.....	114,000	250	\$13.80	\$12.05
Previous week.....	96,824	249	13.90	11.70
1925.....	122,959	238	13.70	13.25
1924.....	159,262	234	7.65	7.40
1923.....	182,797	239	8.50	8.20
1922.....	121,714	24	11.00	10.50
1921.....	141,220	239	9.60	8.35
Av. 1921-1925.....	140,000	237	\$10.10	\$ 9.90

\*Receipts and average weights for week ending April 10, 1926, unofficial.

#### WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
*Week ending April 10.....	9.45	\$12.05	\$ 8.15	\$12.80
Previous week.....	9.50	11.70	8.00	12.50
1925.....	10.25	13.25	7.75	14.35
1924.....	10.05	7.40	10.40	16.30
1923.....	8.25	8.20	5.05	13.25
1922.....	7.90	10.50	9.85	14.25
1921.....	8.25	8.35	6.30	9.30
Av. 1921-1925.....	\$ 8.95	\$ 9.85	\$ 8.45	\$13.50

Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ending April 10.....	31,700	76,809	53,900
Previous week.....	31,207	62,280	52,448
1924.....	53,876	54,706	58,728
1923.....	32,406	111,811	89,989
1922.....	39,763	154,264	59,659

\*Saturday, April 10, estimated.

Chicago packers' hog slaughters for the week ending April 10, 1926:

Armour & Co.....	6,300
Anglo-American.....	2,800
Swift & Co.....	6,900
Hammond Co.....	4,200
Morris & Co.....	3,400
Wilson & Co.....	9,200
Boyd-Lanham.....	2,100
Western Packing Co.....	5,500
Roberts & Oake.....	4,600
Miller & Hart.....	3,200
Independent Packing Co.....	2,800
Brennan Packing Co.....	4,900
Agar Packing Co.....	1,900
Others.....	17,900
Total.....	78,400
Previous week.....	63,400
Year ago.....	76,500
1924.....	123,600
1923.....	159,900

(For Chicago livestock prices see page 41.)



# Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

## CASH PRICES.

Based on Actual Carlot Trading, Thursday, April 15, 1926.

### Green Meats.

Regular Hams—	
8-10 lbs. avg.	@25 1/2
10-12 lbs. avg.	@25
12-14 lbs. avg.	@24
14-16 lbs. avg.	@24
16-18 lbs. avg.	@22 1/2
18-20 lbs. avg.	@22 1/2
Skinned Hams—	
14-16 lbs. avg.	@24
16-18 lbs. avg.	@23 1/2
18-20 lbs. avg.	@23
20-22 lbs. avg.	@22
22-24 lbs. avg.	@20
24-26 lbs. avg.	@19 1/2
26-30 lbs. avg.	@18 1/2
Picones—	
4-6 lbs. avg.	@16 1/2
6-8 lbs. avg.	@14 1/2
8-10 lbs. avg.	@14
10-12 lbs. avg.	@14
12-14 lbs. avg.	@13 1/2
Bellies—(square cut and seedless)	
6-8 lbs. avg.	@28 1/2
8-10 lbs. avg.	@26 1/2
10-12 lbs. avg.	@23 1/2
12-14 lbs. avg.	@20 1/2
14-16 lbs. avg.	@19

### Pickled Meats.

Regular Hams—	
8-10 lbs. avg.	25 @26
10-12 lbs. avg.	25 @25 1/2
12-14 lbs. avg.	25 @24 1/2
14-16 lbs. avg.	25 @23 1/2
16-18 lbs. avg.	25 @22 1/2
18-20 lbs. avg.	25 @21 1/2
Boiling Hams—(house run)	
16-18 lbs. avg.	@22
18-20 lbs. avg.	@22
20-22 lbs. avg.	@22
Skinned Hams—	
14-16 lbs. avg.	@24 1/2
16-18 lbs. avg.	@23 1/2
18-20 lbs. avg.	@23
20-22 lbs. avg.	@22 1/2
22-24 lbs. avg.	@22 1/2
24-26 lbs. avg.	@20
26-30 lbs. avg.	@19 1/2
Picones—	
4-6 lbs. avg.	@16 1/2
6-8 lbs. avg.	@14 1/2
8-10 lbs. avg.	@14
10-12 lbs. avg.	@14
12-14 lbs. avg.	@13 1/2
Bellies—(square cut and seedless)	
6-8 lbs. avg.	@28 1/2
8-10 lbs. avg.	@27
10-12 lbs. avg.	@24
12-14 lbs. avg.	@20 1/2
14-16 lbs. avg.	@19

### Dry Salt Meats.

Extra short clears, 35/45.	@14 1/2
Extra short ribs, 35/45.	@14 1/2
Regular plates, 6-8.	@12 1/2
Clear plates, 4-6.	@10 1/2
Jowl butts.	@10 1/2
Fat Backs—	
8-10 lbs. avg.	@10 1/2
10-12 lbs. avg.	@10 1/2
12-14 lbs. avg.	@10 1/2
14-16 lbs. avg.	@11
16-18 lbs. avg.	@11 1/2
18-20 lbs. avg.	@11 1/2
20-25 lbs. avg.	@12
Clear Bellies—	
14-16 lbs. avg.	@16 1/2
16-18 lbs. avg.	@16 1/2
18-20 lbs. avg.	@16
20-25 lbs. avg.	@15 1/2
30-35 lbs. avg.	@15 1/2
35-40 lbs. avg.	@15 1/2
40-50 lbs. avg.	@15

## FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, APRIL 10, 1926.

	Open.	High.	Low.	Close.
LARD—				
May	13.77 1/2	13.80	13.77 1/2	13.80
July	14.05	14.07 1/2	14.02 1/2	14.05
Sept.	14.27 1/2	14.30	14.22 1/2	14.27 1/2

CLEAR BELLIES—				
May				15.37 1/2
July				15.60

SHORT RIBS—				
May				14.45
July				14.60

MONDAY, APRIL 12, 1926.

	Open.	High.	Low.	Close.
LARD—				
May	13.80	13.87 1/2	13.80	13.80b
July	14.07 1/2	14.12 1/2	14.07 1/2	14.07 1/2
Sept.	14.32 1/2	14.37 1/2	14.32 1/2	14.32 1/2 ax
Oct.	14.25	14.25	14.25	14.25

CLEAR BELLIES—				
May				15.55ax
July	15.55	15.60	15.50	15.57 1/2
Sept.				15.70n

SHORT RIBS—				
May	14.45	14.45	14.45	14.45
July				14.60ax
Sept.				14.60n

TUESDAY, APRIL 13, 1926.

	Open.	High.	Low.	Close.
LARD—				
May	13.97 1/2	13.97 1/2	13.87 1/2	13.92 1/2
July	14.12 1/2	14.20	14.12 1/2	14.17 1/2 b
Sept.	14.32 1/2-35	14.45	14.32 1/2	14.42 1/2 b
Oct.				14.55ax

CLEAR BELLIES—				
May	15.35	15.40	15.35	15.40b
July	15.80-77 1/2	15.80	15.65	15.70b
Sept.	15.70	15.80	15.70	15.80b

SHORT RIBS—				
May				14.45n
July				14.60n
Sept.				14.60n

WEDNESDAY, APRIL 14, 1926.

	Open.	High.	Low.	Close.
LARD—				
May	13.90	13.92 1/2	13.72 1/2	13.72 1/2 b
July	14.15	14.20	14.00	14.00ax
Sept.	14.37 1/2	14.42 1/2	14.22 1/2	14.22 1/2
Oct.				14.17 1/2 ax

CLEAR BELLIES—				
April				15.50n
May				15.40n
July	15.65	15.70	15.60	15.60
Sept.				15.75ax

SHORT RIBS—				
May				14.35ax
July	14.50			14.50
Sept.				14.50n

THURSDAY, APRIL 15, 1926.

	Open.	High.	Low.	Close.
LARD—				
May	13.72 1/2	13.80	13.65	13.77 1/2 ax
July	13.97 1/2	14.05	13.92 1/2	14.02 1/2
Sept.	14.22 1/2	14.30	14.17 1/2	14.27 1/2

CLEAR BELLIES—				
May	15.30	15.30	15.30	15.30
July	15.52 1/2	15.57 1/2	15.52 1/2	15.57 1/2
Sept.				15.75n

SHORT RIBS—				
May				14.52 1/2 b
July				14.62 1/2 b
Sept.				14.72 1/2 b

FRIDAY, APRIL 16, 1926.

	Open.	High.	Low.	Close.
LARD—				
May	13.82-80	13.85	13.80	13.80ax
July	14.07 1/2-10	14.10	14.05	14.05
Sept.	14.32 1/2	14.32 1/2	14.30	14.30ax
Oct.	14.25	14.25	14.20	14.20

CLEAR BELLIES—				
May	15.30	15.30	15.30	15.30
July	15.52 1/2	15.57 1/2	15.52 1/2	15.57 1/2
Sept.				15.75n

SHORT RIBS—				
May	14.57 1/2	14.57 1/2	14.57 1/2	14.57 1/2 b
July				14.62 1/2 b
Sept.	14.72 1/2	14.72 1/2	14.72 1/2	14.72 1/2

## CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, April 15, 1926, with comparisons, were as follows:

	Week ending April 15.	Prev. week.	Cor. week, 1925.
Armour & Co.	3,921	4,530	5,503
Anglo-Amer. Prov. Co.	2,527	1,542	3,415
Swift & Co.	4,990	4,908	6,778
G. H. Hammond Co.	3,279	3,173	4,368
Morris & Co.	3,763	4,842	4,046
Wilson & Co.	5,628	6,021	6,604
Boyd-Lunham Co.	2,820	3,078	3,832
Western Pkg. & Prov. Co.	7,679	5,734	5,500
Roberts & Oake.	5,594	5,150	3,079
Miller & Hart.	3,637	3,361	4,062
Independent Packing Co.	3,900	3,577	3,946
Brennan Packing Co.	5,685	5,215	7,027
Agar Packing Co.	1,650	1,825	1,259
Total	54,780	53,466	61,549

## CHICAGO RETAIL FRESH MEATS.

### Beef.

	No. 1.	No. 2.	No. 3.
Rib roast, heavy end.	26	22	12
Rib roast, light end.	36	28	20
Chuck roast	26	20	14
Steaks, round.	45	35	25
Steaks, sirloin, first cut.	40	32	22
Steaks, porterhouse.	60	37	25
Steaks, flank.	28	25	18
Beef stew, chuck.	20	18	12 1/2
Corned briskets, boneless.	4	22	28
Corned plates.	16	12	10
Corned rumps, boneless.	25	22	18

### Lamb.

	Good.	Com.
Hamquarters	32	21
Legs	38	28
Stews	12 1/2	10
Chops, shoulder.	24	10
Chops, rib and loin.	50	..

### Mutton.

	Good.	Com.
Legs	24	..
Stew	10	..
Shoulders	16	..
Chops, rib and loin.	30	..

### Pork.

Loins, whole, 8@16 avg.	32	@85
Loins, whole, 10@12 avg.	30	@82
Loins, whole, 12@14 avg.	30	@80
Loins, whole, 14 and over.	24	@75
Chops	..	@82
Shoulders	..	@78
Butts	..	@77
Spare ribs	..	@75
Hocks	..	@74
Leaf lard, unrendered.	..	@14

### Veal.

Hamquarters	28	@88
Forequarters	18	@24
Legs	24	@85
Breasts	14	@80
Shoulders	12	@24
Outlets	..	@60
Rib and loin chops.	..	@40

### Butchers' Offal.

Suet	..	@ 6
Shop fat	..	@ 8
Bones, per 100 lbs.	..	@ 50
Calf skins.	..	@15
Kips	..	@13
Deacons	..	@12

## CURING MATERIALS.

	Bbls.	Sacks.
Nitrite of Soda, 1 c. l. Chicago.	10 1/4	..
Double refined saltpetre, gran., 1 c. l.	6 1/2	6%
Crystals	8	7%
Double refined nitrate of soda, f. o. b.	..	..
N. Y. & S. S. carloads.	3%	3%
Less than carloads, granulated.	4 1/4	4
Crystals	5 1/4	5
Keps, 100@130 lbs., 1c more.	..	..
Boric acid, in carloads, powdered, in bbls.	9	8%
Crystal to powdered, in bbls., in 5-ton lots or more.	..	9%
In bbls. in less than 5-ton lots.	..	9%
Borax, carloads, powdered, in bbls.	5	4%
In ton lots, gran. or powdered, in bbls.	5 1/4	5
Salt—		
Granulated, car lots, per ton, f.o.b. Chicago	..	7.40
bulk	..	..
Medium, car lots, per ton, f.o.b. Chicago.	..	9.10
bulk	..	..
Rock, car lots, per ton, f.o.b. Chicago.	..	8.30
Sugar—		
Raw sugar, 96 basis.	..	@4.25
Second sugar, 90 basis.	..	@3.00
Syrup, testing 63 and 65 combined sucrose and invert.	..	@31
Standard granulated f.o.b. refiners (2%)	..	@5.25
Plantation granulated f.o.b. New Orleans less (2%)	..	None available

## PURE VINEGARS

A. P. CALLAHAN & COMPANY

100 N. LA SALLE STREET

CHICAGO, ILL.

## H. G. S.

Packing House White Paint

Harry G. Sargent Paint Co.

502 Mass. Ave., INDIANAPOLIS, IND.

## CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

## Carcass Beef.

Week ending	Apr. 1925	Cor. week.
Prime native steers.....	17 @ 18	19 @ 20
Good native steers.....	15 @ 17	18 @ 18 1/2
Medium steers.....	12 @ 16	14 @ 16
Helpers, good.....	13 @ 18	13 @ 18
Cows.....	10 @ 14	8 @ 12
Hind quarters, choice.....	24 @ 25	27 @ 27
Fore quarters, choice.....	15 @ 15	15 @ 15

## Beef Cuts.

Steer Loin, No. 1.....	29 @ 29	34 @ 34
Steer Loin, No. 2.....	25 @ 25	31 @ 31
Steer Short Loin, No. 1.....	38 @ 38	45 @ 45
Steer Short Loin, No. 2.....	32 @ 32	40 @ 40
Steer Loin Ends (hips).....	23 @ 23	28 @ 28
Steer Loin Ends, No. 2.....	22 @ 22	25 @ 25
Cow Loin.....	19 @ 19	24 @ 24
Cow Short Loin.....	19 @ 19	23 @ 23
Cow Loin Ends (hips).....	16 @ 16	18 @ 18
Steer Ribs, No. 1.....	20 @ 20	23 @ 23
Steer Ribs, No. 2.....	17 @ 17	20 @ 20
Cow Ribs, No. 1.....	17 @ 17	18 @ 18
Cow Ribs, No. 2.....	12 @ 12	13 @ 13
Steer Round, No. 1.....	12 @ 12 1/2	15 @ 15 1/2
Steer Round, No. 2.....	15 @ 15	15 1/2 @ 15 1/2
Steer Chucks, No. 1.....	13 @ 13	13 @ 13
Steer Chucks, No. 2.....	12 1/2 @ 12 1/2	12 1/2 @ 12 1/2
Cow Round.....	13 @ 13	14 1/2 @ 14 1/2
Cow Chuck.....	12 @ 12	11 1/2 @ 11 1/2
Steer Plates.....	12 1/2 @ 12 1/2	11 @ 11
Medium Plates.....	12 @ 12	10 1/2 @ 10 1/2
Briskets, No. 1.....	17 @ 17	16 @ 16
Briskets, No. 2.....	13 @ 13	13 @ 13
Steer Navel Ends.....	9 1/2 @ 9 1/2	8 1/2 @ 8 1/2
Cow Navel Ends.....	9 @ 9	7 1/2 @ 7 1/2
Fore Shanks.....	7 1/2 @ 7 1/2	6 1/2 @ 6 1/2
Hind Shanks.....	6 @ 6	6 @ 6
Rolls.....	20 @ 20	20 @ 20
Strip Loin, No. 1 boneless.....	45 @ 45	50 @ 50
Strip Loin, No. 2.....	40 @ 40	50 @ 50
Strip Loin, No. 3.....	25 @ 25	40 @ 40
Strip Loin, No. 4.....	25 @ 25	28 @ 28
Strip Loin, No. 5.....	25 @ 25	28 @ 28
Strip Loin, No. 6.....	25 @ 25	28 @ 28
Strip Loin, No. 7.....	25 @ 25	28 @ 28
Strip Loin, No. 8.....	25 @ 25	28 @ 28
Strip Loin, No. 9.....	25 @ 25	28 @ 28
Strip Loin, No. 10.....	25 @ 25	28 @ 28
Strip Loin, No. 11.....	25 @ 25	28 @ 28
Strip Loin, No. 12.....	25 @ 25	28 @ 28
Strip Loin, No. 13.....	25 @ 25	28 @ 28
Strip Loin, No. 14.....	25 @ 25	28 @ 28
Strip Loin, No. 15.....	25 @ 25	28 @ 28
Strip Loin, No. 16.....	25 @ 25	28 @ 28
Strip Loin, No. 17.....	25 @ 25	28 @ 28
Strip Loin, No. 18.....	25 @ 25	28 @ 28
Strip Loin, No. 19.....	25 @ 25	28 @ 28
Strip Loin, No. 20.....	25 @ 25	28 @ 28
Strip Loin, No. 21.....	25 @ 25	28 @ 28
Strip Loin, No. 22.....	25 @ 25	28 @ 28
Strip Loin, No. 23.....	25 @ 25	28 @ 28
Strip Loin, No. 24.....	25 @ 25	28 @ 28
Strip Loin, No. 25.....	25 @ 25	28 @ 28
Strip Loin, No. 26.....	25 @ 25	28 @ 28
Strip Loin, No. 27.....	25 @ 25	28 @ 28
Strip Loin, No. 28.....	25 @ 25	28 @ 28
Strip Loin, No. 29.....	25 @ 25	28 @ 28
Strip Loin, No. 30.....	25 @ 25	28 @ 28
Strip Loin, No. 31.....	25 @ 25	28 @ 28
Strip Loin, No. 32.....	25 @ 25	28 @ 28
Strip Loin, No. 33.....	25 @ 25	28 @ 28
Strip Loin, No. 34.....	25 @ 25	28 @ 28
Strip Loin, No. 35.....	25 @ 25	28 @ 28
Strip Loin, No. 36.....	25 @ 25	28 @ 28
Strip Loin, No. 37.....	25 @ 25	28 @ 28
Strip Loin, No. 38.....	25 @ 25	28 @ 28
Strip Loin, No. 39.....	25 @ 25	28 @ 28
Strip Loin, No. 40.....	25 @ 25	28 @ 28
Strip Loin, No. 41.....	25 @ 25	28 @ 28
Strip Loin, No. 42.....	25 @ 25	28 @ 28
Strip Loin, No. 43.....	25 @ 25	28 @ 28
Strip Loin, No. 44.....	25 @ 25	28 @ 28
Strip Loin, No. 45.....	25 @ 25	28 @ 28
Strip Loin, No. 46.....	25 @ 25	28 @ 28
Strip Loin, No. 47.....	25 @ 25	28 @ 28
Strip Loin, No. 48.....	25 @ 25	28 @ 28
Strip Loin, No. 49.....	25 @ 25	28 @ 28
Strip Loin, No. 50.....	25 @ 25	28 @ 28
Strip Loin, No. 51.....	25 @ 25	28 @ 28
Strip Loin, No. 52.....	25 @ 25	28 @ 28
Strip Loin, No. 53.....	25 @ 25	28 @ 28
Strip Loin, No. 54.....	25 @ 25	28 @ 28
Strip Loin, No. 55.....	25 @ 25	28 @ 28
Strip Loin, No. 56.....	25 @ 25	28 @ 28
Strip Loin, No. 57.....	25 @ 25	28 @ 28
Strip Loin, No. 58.....	25 @ 25	28 @ 28
Strip Loin, No. 59.....	25 @ 25	28 @ 28
Strip Loin, No. 60.....	25 @ 25	28 @ 28
Strip Loin, No. 61.....	25 @ 25	28 @ 28
Strip Loin, No. 62.....	25 @ 25	28 @ 28
Strip Loin, No. 63.....	25 @ 25	28 @ 28
Strip Loin, No. 64.....	25 @ 25	28 @ 28
Strip Loin, No. 65.....	25 @ 25	28 @ 28
Strip Loin, No. 66.....	25 @ 25	28 @ 28
Strip Loin, No. 67.....	25 @ 25	28 @ 28
Strip Loin, No. 68.....	25 @ 25	28 @ 28
Strip Loin, No. 69.....	25 @ 25	28 @ 28
Strip Loin, No. 70.....	25 @ 25	28 @ 28
Strip Loin, No. 71.....	25 @ 25	28 @ 28
Strip Loin, No. 72.....	25 @ 25	28 @ 28
Strip Loin, No. 73.....	25 @ 25	28 @ 28
Strip Loin, No. 74.....	25 @ 25	28 @ 28
Strip Loin, No. 75.....	25 @ 25	28 @ 28
Strip Loin, No. 76.....	25 @ 25	28 @ 28
Strip Loin, No. 77.....	25 @ 25	28 @ 28
Strip Loin, No. 78.....	25 @ 25	28 @ 28
Strip Loin, No. 79.....	25 @ 25	28 @ 28
Strip Loin, No. 80.....	25 @ 25	28 @ 28
Strip Loin, No. 81.....	25 @ 25	28 @ 28
Strip Loin, No. 82.....	25 @ 25	28 @ 28
Strip Loin, No. 83.....	25 @ 25	28 @ 28
Strip Loin, No. 84.....	25 @ 25	28 @ 28
Strip Loin, No. 85.....	25 @ 25	28 @ 28
Strip Loin, No. 86.....	25 @ 25	28 @ 28
Strip Loin, No. 87.....	25 @ 25	28 @ 28
Strip Loin, No. 88.....	25 @ 25	28 @ 28
Strip Loin, No. 89.....	25 @ 25	28 @ 28
Strip Loin, No. 90.....	25 @ 25	28 @ 28
Strip Loin, No. 91.....	25 @ 25	28 @ 28
Strip Loin, No. 92.....	25 @ 25	28 @ 28
Strip Loin, No. 93.....	25 @ 25	28 @ 28
Strip Loin, No. 94.....	25 @ 25	28 @ 28
Strip Loin, No. 95.....	25 @ 25	28 @ 28
Strip Loin, No. 96.....	25 @ 25	28 @ 28
Strip Loin, No. 97.....	25 @ 25	28 @ 28
Strip Loin, No. 98.....	25 @ 25	28 @ 28
Strip Loin, No. 99.....	25 @ 25	28 @ 28
Strip Loin, No. 100.....	25 @ 25	28 @ 28

## Beef Products.

Brains (per lb.).....	14 1/2 @ 14 1/2	9 1/2 @ 10
Hearts.....	10 @ 10	7 @ 7
Tongues.....	20 @ 20	30 @ 30
Sweetbreads.....	38 @ 38	42 @ 42
Ox-Tail, per lb.....	12 @ 12	8 @ 9
French Tripe, plain.....	4 @ 4	4 @ 4
French Tripe, H. O.....	6 1/2 @ 6 1/2	7 1/2 @ 7 1/2
Livers.....	12 1/2 @ 12 1/2	11 @ 11
Kidneys, per lb.....	9 1/2 @ 9 1/2	8 @ 8

## Veal.

Choice Carcass.....	16 @ 19	16 @ 18
Good Carcass.....	13 @ 15	12 @ 15
Good Saddle.....	16 @ 18	16 @ 18
Good Backs.....	10 @ 14	8 @ 13
Medium Backs.....	8 @ 12	5 @ 7

## Veal Products.

Brains, each.....	15 1/2 @ 16 1/2	11 @ 12
Sweetbreads.....	60 @ 60	55 @ 60
Calif Livers.....	40 @ 40	35 @ 37

## Lamb.

Choice Lamb.....	26 @ 26	27 @ 27
Medium Lamb.....	23 @ 23	25 @ 25
Choice Saddle.....	29 @ 29	30 @ 30
Medium Saddle.....	28 @ 28	28 @ 28
Choice Fore.....	23 @ 23	23 @ 23
Medium Fore.....	16 @ 16	18 @ 18
Lamb Fries, per lb.....	32 @ 32	31 @ 32
Lamb Tongues, each.....	13 @ 13	13 @ 13
Lamb Kidneys, per lb.....	25 @ 25	25 @ 25

## Mutton.

Heavy Sheep.....	15 @ 15	13 @ 13
Light Sheep.....	17 @ 17	16 @ 16
Heavy Saddle.....	18 @ 18	16 @ 16
Light Saddle.....	20 @ 20	18 @ 18
Heavy Fore.....	10 @ 10	10 @ 10
Light Fore.....	13 @ 13	15 @ 15
Mutton Legs.....	22 @ 22	20 @ 20
Mutton Loin.....	15 @ 15	15 @ 15
Mutton Steew.....	10 @ 10	9 @ 9
Sheep Tongues, each.....	13 @ 13	13 @ 13
Sheep Heads, each.....	10 @ 10	10 @ 10

## Fresh Pork, Etc.

Dressed Hogs.....	25 @ 25	26 @ 26
Pork Loin, 8 @ 10 lbs. avg.....	20 @ 20	26 @ 26
Hams.....	30 @ 30	26 @ 26
Belies.....	29 @ 29	26 @ 26
Calas.....	18 1/2 @ 18 1/2	16 1/2 @ 16 1/2
Skinned Shoulders.....	17 1/2 @ 17 1/2	15 1/2 @ 15 1/2
Tenderloins.....	17 @ 17	15 @ 15
Spare Ribs.....	17 @ 17	15 @ 15
Leaf Lard.....	15 @ 15	14 @ 14
Back Fat.....	17 @ 17	16 @ 16
Butts.....	15 @ 15	13 @ 13
Hocks.....	15 @ 15	13 @ 13
Tails.....	16 @ 16	12 @ 12
Neck Bones.....	5 @ 5	6 @ 6
Tail Bones.....	12 @ 12	12 @ 12
Slip Bones.....	9 @ 9	9 @ 9
Blade Bones.....	13 @ 13	13 @ 13
Pigs' Feet.....	9 @ 9	9 @ 9
Kidneys, per lb.....	10 @ 10	11 @ 11
Livers.....	7 1/2 @ 7 1/2	8 @ 8
Brains.....	17 1/2 @ 17 1/2	15 @ 15
Ears.....	8 @ 8	8 @ 8
Snouts.....	9 @ 9	8 1/2 @ 8 1/2
Heads.....	10 @ 10	8 @ 8

## DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton.....	29 @ 29
Country style sausage, fresh in link.....	21 @ 21
Country style sausage, fresh in bulk.....	19 @ 19
Country style sausage, smoked.....	24 @ 24
Mixed sausage, fresh.....	23 @ 23
Frankfurts in pork casings.....	22 @ 22
Frankfurts in sheep casings.....	22 @ 22
Bologna in beef bungs, choice.....	18 @ 18
Bologna in beef middles, choice.....	19 @ 19
Bologna in cloth, paraffined, choice.....	18 @ 18
Liver sausage in hog bungs.....	23 @ 23
Liver sausage in beef rounds.....	14 @ 14
Head cheese.....	16 @ 16
New England luncheon specialty.....	23 @ 23
Liberty luncheon specialty.....	21 @ 21
Minced luncheon specialty.....	17 @ 17
Tongue sausage.....	18 @ 18
Blood sausage.....	19 @ 19
Pollard sausage.....	18 @ 18
Souse.....	18 @ 18

## DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	53 @ 53
Cervelat, new condition, in hog bungs.....	23 @ 23
Cervelat, new condition, in beef middles.....	20 @ 20
Thuringer Cervelat.....	32 @ 32
Farmer.....	32 @ 32
Holsteiner.....	18 @ 18
H. C. Salami, choice.....	13 @ 13
Milano Salami, choice, in hog bungs.....	49 @ 49
B. C. Salami, new condition.....	20 @ 20
Prissas, choice, in hog middles.....	44 @ 44
Genoa style Salami.....	56 @ 56
Pepperoni.....	42 @ 42
Mortadella, new condition.....	26 @ 26
Capicola.....	55 @ 55
Italian style hams.....	45 @ 45
Virginia style hams.....	45 @ 45

## SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	7.00
Large tins, 1 to crate.....	8.00
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	8.50
Large tins, 1 to crate.....	9.50
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	7.50
Large tins, 1 to crate.....	8.50
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	7.50
Large tins, 1 to crate.....	8.50

## SAUSAGE MATERIALS.

Regular pork trimmings.....	11 1/2 @ 12
Special lean pork trimmings.....	20 @ 21
Extra lean pork trimmings.....	22 @ 23
Neck bone trimmings.....	11 @ 11 1/2
Pork cheek meat.....	7 @ 7 1/2
Pork hearts.....	12 @ 12
Fancy boneless bull meat (heavy).....	11 @ 11
Boneless chucks.....	10 1/2 @ 10 1/2
Shank meat.....	10 @ 10
No. 1 beef trimmings.....	7 1/2 @ 7 1/2
Beef hearts.....	8 1/2 @ 8 1/2
Beef cheeks, trimmed.....	10 1/2 @ 10 1/2
Dr. canner cows, 300 lbs. and up.....	8 1/2 @ 8 1/2
Dr. cutters, 400 lbs. and up.....	9 @ 9
Dr. bologna bulls, 500-700 lbs.....	9 1/2 @ 9 1/2
Beef tripe.....	4 1/2 @ 5
Cured pork tongues (can. trm.).....	10 1/2 @ 11

(These are prices to wholesalers, on material packed in new slack barrels for shipment.)

## SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

Beef rounds, domestic, 180 sets per tierce, per set.....	29 @ 29
Beef rounds, domestic, 140 sets per tierce, per set.....	29 @ 29
Beef rounds, export, 225 sets per tierce, per set.....	31 @ 31
Beef rounds, 110 sets per tierce, per set.....	1.45 @ 1.45
Beef bungs, No. 1, 400 pieces per tierce, per piece.....	21 @ 21
Beef bungs, No. 2, 400 pieces per tierce, per piece.....	14 @ 14
Beef wensands, No. 1, per piece.....	15 @ 15
Beef wensands, No. 2, per piece.....	7 @ 7
Beef bladders, small, per dozen.....	21.45 @ 21.45
Beef bladders, large, per doz.....	21.85 @ 21.85
Hog casings, medium, per bbl. 100 yds.....	2.25 @ 2.25
Hog casings, narrow, per lb. f. o. b.....	23.00 @ 23.00
Hog middles, without cap, per set.....	21 @ 21
Hog middles, with cap, per set.....	22 @ 22
Hog bungs, export.....	22 @ 22
Hog bungs, large prime.....	24 @ 24
Hog bungs, medium.....	22 @ 22
Hog bungs, small prime.....	22 @ 22
Hog bungs, narrow.....	15 @ 15
Hog stomachs, per piece.....	8 @ 8

## VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	14.00 @ 14.00
Honeycomb tripe, 200-lb. bbl.....	16.00 @ 16.00
Pocket honeycomb tripe, 200-lb. bbl.....	15.00 @ 15.00
Pork feet, 200-lb. bbl.....	17.50 @ 17.50
Pork tongues, 200-lb. bbl.....	63.00 @ 63.00
Lamb tongues, long cut, 200-lb. bbl.....	42.00 @ 42.00
Lamb tongues, short cut, 200-lb. bbl.....	51.00 @ 51.00



# Retail Section

## Cooling the Meat Market Retailer Should Know What Suction Pressure to Use on Machine

In running your cooling machine, Mr. Retailer, do you use the most economical suction pressure you can?

For each room temperature there is one suction pressure that will give best results. It is wasteful to operate the machine above or below this point.

A table has been worked out that gives this information at a glance. This is given in the following article, one of a series written for THE NATIONAL PROVISIONER by a refrigerating expert, and will be of interest to any retailer who wants to get the most out of his cooling plant.

Read this article—it will save money for you.

The principles of shop refrigeration were outlined in the first two articles in this series, which appeared in THE NATIONAL PROVISIONER of March 21 and April 4, 1925.

In the third, in the issue of April 18, the construction of the cooler was taken up. The discussion of the ice bunker was begun in the issue of May 2, and was continued in the May 16 issue. Dry air refrigeration was taken up in the sixth article, in the issue of May 30. Mechanical refrigeration was the subject of the seventh of the series, in the issue of June 13.

In the issue of July 25, the discussion of the part time plant was begun, and was continued in the ninth installment in the August 8 issue. The automatic plant was taken up in the issue of August 22.

The brine system of cooling was the topic of the eleventh article, in the issue of September 5, while the twelfth, in the issue of September 26, discussed the advantages of mechanical refrigeration.

The refrigerated display case was the subject of the thirteenth of the series, in the issue of October 17. The ammonia compressor was discussed in the fourteenth of the series, in the October 24 issue.

Brine hold-over tanks were the subject of the fifteenth, in the issue of November 21. The piping system was discussed in the November 28 issue.

The use of brine tubes as hold-over tanks was taken up in the seventeenth, in the issue of December 19, 1925. Another type of hold-over tank was discussed in the issue of January 2, 1926.

The use of brine spray in the meat market was taken up in the issue of January 30, 1926. In the issue of February 13, 1926, pipe proportions were discussed.

A discussion of operating pressures was begun in the issue of February 27, 1926, and was continued in the issue of April 3, 1926.

## Balancing the Cooling Plant

By M. W. Stoms.

Just as you must balance up your accounts in order to tell intelligently the condition of your business, so must you have the various parts of your refrigerating system balanced up with each other.

For each cooler temperature there is one operating pressure for your refrigerating machine that will give the best results in the most economical way, and with the least effort and attention from the operator.

We have already explained the importance and necessity of having the proper brine volume and tank surface in the "hold-over" tanks.

It is just as important that the amount and arrangement of dry and wet coils be

correct for your particular cooler as that the tanks be correct. It is necessary, however, to go further in reference to the coils and proportion them to suit the capacity of your compressor, since upon having the correct proportion depends the operating pressure and the ease of operation.

It is well to remember that for every ammonia pressure there is a corresponding temperature of the ammonia. This relation between pressure and temperature is fixed and unalterable.

This condition being true, then the lower the ammonia pressure the fewer feet of pipe will be required per ton of refrigerating machine capacity. Likewise, the higher the pressure, the more pipe is required, provided, of course, that the desired cooler temperature is the same in each case.

### Size of Compressor and Pipe Used.

The lower the ammonia suction pressure the less tonnage will be developed by the compressor, whereas if the suction pressure is increased the capacity of the refrigerating machine increases proportionately. Consequently there is always a compromise between the size or capacity of the compressor and the amount of pipe to be furnished on any installation.

The higher suction pressures are limited by the amount of pipe that it is possible to install in the cooler. This causes only the lower suction pressure to be considered, assuming, however, that the proper amount of pipe is furnished for each particular suction pressure.

The following suction pressures are

recommended for various room temperatures:

Room temp., deg. F.—	10	+5	10	15	20	25	32	38	40-50
Suction pressure....	0	7½	10	15	17½	20	23		

These suction pressures have been found not only to permit the easiest operation of the refrigerating plant, but are also the most economical from the viewpoint of operating cost when the items of depreciation and interest on the investment are also considered.

(EDITOR'S NOTE.—Future articles in this series will continue this discussion of balancing the cooling plant, discuss pipe connections, etc.)

## LOCAL AND PERSONAL.

A new meat market has been opened at 4207 Fremont avenue, Seattle, Wash., by Otto C. Graf.

The Medford Center Meat Market in Medford, Ore., has been sold to B. F. Storm.

Oskar Lindstrom has purchased the interest of his partner, George Bergsten, in the Sanitary Market at 412 Seventh street, Rockford, Ill.

A new meat market has been opened in Ouray, Colo., by Gatterer and Sonza.

J. D. Peters has sold his meat market in Viola, Ill., to W. R. Curtis.

A new meat market has been opened at 1724 N. 20th street, Sheboygan Wis., by Kaker & Vatovetz.

The Dakota Meat Company in Jamestown, N. D., was recently damaged by fire. Loss was slight.

R. Winkelman's meat market in Akeley, Minn., was recently destroyed by fire.

H. L. C. Wilson has purchased the meat market of E. B. Hermish, 2219 Monroe street, Spokane, Wash.

C. T. Bennet has opened the City Meat Market in Deary, Ida.

James H. Miller has purchased the meat market of M. Ketchersid in Lewiston, Idaho.

John R. Hamlin has purchased the Riddle Meat Market, Riddle, Ore.

George Adams has sold the White House Meat Market in Glasgow, Mont., to W. F. Haines & Son.

S. S. Stafford is engaging in the meat and grocery business at Oroville, Cal.

Nels Peterson has purchased the butcher shop of Chandler & Schumaker, Neligh, Neb.

Hull & Nelson have sold the Sanitary Meat Shop in Butte, Neb. to Anderson & Peterson.

Merten Brothers have opened a new meat market in Lawrence, Neb.

S. S. Spencer has purchased the meat market of the Standard Meat Co. in Callaway, Neb.

Wm. Bircksen has purchased the Port Angeles Sanitary Market, Port Angeles, Wash.

S. Bloom has purchased the interest of Tom Salsberg in the South Side Grocery & Market, New Ulm, Minn.

W. E. Clark has been succeeded in the meat and grocery business in Schoolcraft, Mich., by P. M. Henderson.

The Peterson Meat Co. has been incorporated in Portland, Ore., with a capital stock of \$25,000, by E. C. Peterson, T. M. Doyle and C. H. Greene.

J. Biemond has purchased the meat business of Gingrich & Sons in Post Falls, Idaho.

Fred E. Morris & Son have engaged in the meat business in Glatfania, Ore.

W. E. Wilson plans to open a new meat market in Wamic, Ore.

The meat market of Chas. Gillford in Toledo, Ore., has been destroyed by fire.

## Retail Cutting Tests

Do you make your own cutting tests, Mr. Retailer?

You are working in the dark if you do not!

The valuable series of articles on cutting tests for the retail meat dealer which ran in THE NATIONAL PROVISIONER has been reprinted into one pamphlet. It makes a handy reference guide to follow in making your cutting tests. Every retailer needs one.

They may be had by subscribers by sending in the attached coupon, together with 5 cents in stamps:

The National Provisioner,  
Old Colony Bldg., Chicago, Ill.

Please send me copy of reprints on "Cutting Tests for Retailers."

Name .....

Street .....

City .....

Enclosed find 5 cents in stamps.



### Meet the Meat Man

Here's where he tells you things that will help you to make more money.

### Lose Trade When You Let Your Stock Run Down

By John C. Cutting.

"Hello, Michael O'Toole," said Cassidy, the packer salesman, as he greeted the proprietor of O'Toole's Fancy Meat Market, who was standing on the sidewalk in front of the store that bore his name.

"Faith, and it's you, Dennis," the son of Erin replied, as he shook hands with the younger man. "Sure, you've been away, and where?"

"Ah, 'tis grateful I am that you missed me," Dennis exclaimed. "I've been visiting some of the branches, and if you'll come into your ice box with me, while I decide what I'll sell you today, I will tell you all about it."

Cassidy linked his arm through O'Toole's and led him back to the box. O'Toole had great faith in what the salesman told him. Many of Cassidy's suggestions had been profitable for the market.

Cassidy showed great surprise when the cooler door closed on them.

"What's the matter, Mike," asked Dennis, "haven't they been killing any cattle around here since I left town? You haven't got enough meat here to last the day out. It's a shame the way you treat your trade. Why—"

"My customers never get sore if I haven't got what they want," replied O'Toole. "I'm getting along in years now. I've made my pile and I might as well ease up a bit."

"Listen, O'Toole," said Cassidy, grasping him by the lapels of his frock. "For what you just said, I could exile you to England. One more crack like that out of you, and I'll accuse you of telling Mrs. Murphy a steak is something to drive in the ground."

"Now, let's see: you want a flock of hinds and ribs, and a brace of chucks, and—"

"Wait a minute, Cassidy," O'Toole interrupted, "since you've been away I've been cutting down on the buying—and I haven't been running short. You see—"

"I see nothing—but stupidity," Cassidy shot back. "You've been in this market 20 years and you've made money. You were younger, to be sure. But, now, look at it." Dennis waved his hand toward the empty counters. "What are you trying to do, make a rest room of this?"

"But, listen, Cassidy—"

"And aside from the hinds and ribs and chucks, I noticed you needed some hind saddles of veal. A few lambs wouldn't be out of place, either. How about—"

"I can never sell all that stuff," wailed the dealer.

"You bet you can't—with the selling methods you've been using recently!" Cassidy replied. "Just because I go away for six weeks, you decide to forget your trade. I'll bet if I hadn't come in here today, soon I'd found lace curtains at the

## Seeing is believing

You can profitably apply the "Cafeteria idea" to your own business. Display your meats in counters refrigerated by the "York" self-contained automatic refrigerating unit and your meats will sell themselves.



The automatic "York" requires no attention other than an occasional oiling, and once installed in your market will go a long way toward eliminating the drudgery and spoilage losses with which you probably now are handicapped.

Write for further particulars

**YORK Manufacturing Company**  
Ice Making and Refrigerating Machinery Exclusively  
York, Penna.



windows and you in the cooler trimming hats.

"I'm putting you down for a half dozen 10/12 hams, and I'm sending up enough sausage to fill that Ready-to-Serve case. You bought that case because I told you how you could make some money selling these ready-to-serve meats. I doped it all out for you—so many sales necessary to take care of the daily expense of the case."

"It isn't fair to the industry or to the public to lay down on the job. You made your pile from these same customers. Pep up, you big Irishman, and shake the spring fever out of your bones. Show them you're alive. Don't let the chain store take all your trade."

### Straight Talks to Retailers

The retail meat trade is just beginning to find out "What's the Matter with the Meat Business?"

It is "taking a tumble to itself!"

It is discovering the difference between a "butcher" and a "meat merchant."

It has been told some very plain truths during the past year or two about its faults and their remedies.

And it likes the medicine!

One of those who have talked "straight from the shoulder" is W. C. Davis, of the U. S. Department of Agriculture, who has studied retail meat trade conditions all over the United States, and whose report in 1925 created a sensation. It also made him one of the most popular men who ever addressed a retailers' convention.

Mr. Davis is writing a series of "Straight Talks to Retailers" for readers of THE NATIONAL PROVISIONER. The next will appear in an early issue. Watch for it.

### IMITATION MEATS For window and counter display

All kinds fresh and smoked meats



perfect in every detail

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**REPRODUCTIONS CO.**

15 Walker St.

New York, N. Y.

"Say, let me get a word in, will you?" O'Toole was getting a trifle uneasy. "I think I could use some loins today, and I want them all light ones."

"Yes, you do!"

"But, listen, tell me, Cassidy, about your trip."

"Let that go until the next time. Your job for the next few days is to sell meat—to everybody who enters this door."

(EDITOR'S NOTE.—Further adventures of Cassidy, the intrapack packer salesman, will appear in this column in an early issue.)

### Tell This to Your Customers

Under this heading will appear information which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.

### GOOD WAY TO SERVE LAMB.

The retailer who wants to boost lamb consumption can help the cause along by telling his customers about this recipe. It provides a delicious use for an inexpensive lamb cut.

Boil a lamb flank until the bones can be easily removed. Press flat until cool. Cut into pieces 2 inches wide and 3 inches long. Roll in beaten egg, then in cracker crumbs and saute a golden brown. Serve either with or without tomato sauce.

Cooler giving you trouble, Mr. Retailer? Write to Retail Editor, THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.

# New York Section

Fred D. Penney of the Brennan Packing Co., Chicago, was a visitor to the city this week.

W. T. Hurd, poultry department, the New York district office of Swift & Company, has just returned from a trip to Chicago.

E. A. Schenk, one of the famous seven Schenk Brothers of the Columbus Packing Co., Columbus, Ohio, spent the last week-end in New York.

W. R. Anderson, manager of the Gansevoort Market branch of the Cudahy Packing Company, after a six months' leave of absence, due to illness, will be back on the job Monday, fully recovered.

James Rose of Swift & Company, Chicago, is in New York this week, greeting his host of old friends. James was a prime favorite with the trade during his years of residence in the metropolitan district.

E. A. Cudahy, Jr., president of the Cudahy Packing Company, Chicago, was in New York for a few days last week, prior to boarding the S.S. Paris for a trip to Europe. He is accompanied by Mrs. Cudahy.

T. G. Lee, vice-president, Armour and Company, Chicago, was in New York the latter part of last week. This is Mr. Lee's first visit to the city since he was made vice-president of the company in charge of beef operations, and he received a warm welcome.

Rosa DiMatteo, the youngest daughter of Mr. and Mrs. A. DiMatteo, of Washington Heights, is happy that she is able to be around again after her serious illness of the last few weeks. Although Rosa is only a little girl, she is well-known and liked in the trade.

Hughie Douglas, of the New York district office of the Cudahy Packing Company, has returned from Philadelphia. Mr. Douglas was in charge of the Cudahy Packing Company in the Philadelphia district during the absence of manager N. G. Bowlby. Mr. Bowlby has entirely recovered from his recent operation.

The Otto Stahl Welfare Association held its regular monthly meeting last Sunday morning at the headquarters in the Yorkville Hotel. In addition to the regular business and special committee reports, election of officers took place. The following were elected to serve for the ensuing year: President, George Rohdenburg; vice-president, Ernest Ellwanger; financial secretary, F. E. Schmitt; recording secretary, Joseph O'Neil; treasurer, Otto Gaugles; sergeant-at-arms, George Hafemeyer; and finance committee, Otto Wunner and Sam Bronenkant. At the present time this organization has a membership of some 215, and it is expected before the end of the year this will be materially increased. Meetings are held on the second Sunday of each month, except during July and August, and members are entitled to group insurance as well as sick benefit. A regular old-fashioned German picnic is being arranged for September 5th at Dieckert's Park. These picnics are held annually, and a wonderful time is enjoyed by the many in the trade who attend.

Does your ice box "sweat"? Send your cooler troubles to Retail Editor, THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.

## Among the Master Butchers

Probably one of the best and largest meetings from attendance standpoint of the Brooklyn Branch, New York State Association, United Master Butchers of America, was held on Thursday evening of last week. The occasion was an open meeting, the object of which was to interest Italian butchers in the activities of the master butchers to the extent of their cooperating with the Brooklyn Branch or forming a local of their own. As a result of the meeting several candidates were admitted to membership.

There were visitors from New York as well as other Brooklyn branches, and these included President Rossman of the South Brooklyn Branch, president George Kramer of Ye Olde New York Branch, David Van Gelder, Louis Bender, Messrs. Selke, Harrison, Louis Goldstein and others.

Many interesting talks on organizations and benefits to be derived from membership therein, as well as on the general welfare of the butcher business, the opening of kosher butcher shops on Sun-

days, overhead expenses and compensation insurance, were given. The principal speakers were Frank P. Burck, who is undoubtedly the oldest member of the branch, taking the number of years of active membership as the basis, George Kramer, David Van Gelder, Louis Bender, Joseph Rossman, Louis Goldstein, Albert Rosen and O. E. Jahrsdorfer.

Great interest is being taken in the activities of the Philadelphia Branch, and it has been planned that a member of the master butchers from various branches in New York, Brooklyn and New Jersey make a special trip to Philadelphia by bus to attend the next meeting on Wednesday, April 21st. This project was spoken of and the following members of the Brooklyn Branch decided to join the party: William Helling, Harry Hertzog, John Hildemann, Albert Rosen and Messrs. Welti and Tscheller.

The Washington Heights Branch, New York State Association, United Master Butchers of America, held another very interesting meeting on Tuesday evening of this week. President Gustav Lowenthal was in the chair, and although some of the subjects discussed were more or less routine, they proved to be of great value to the members. Many plans for the welfare of the Branch were formulated.

Two thousands invitations to owners of meat markets have been issued by the Bronx Branch, New York State Association, United Master Butchers of America, to take part in an open meeting. This will be held at Ebling's Casino on Wednesday evening, April 21. The Bronx Branch extends a cordial invitation to all meat men to be present. This Branch is noted for its hospitality, and it is a foregone conclusion that the stranger will immediately feel at home.

With its rapidly growing business the Master Butchers' Laundry Association, Inc., is moving to larger and more centrally-located offices in New York City. They are moving into the building of the Perfect White Laundry Company at No. 617-619 and 621 East 18th Street, where they will have both laundry and office space. All the work will be done on the premises, and it is estimated the company will be able to cover more ground. As the service has been perfect since the formation of the company, this cannot be improved upon. The company expects to be operating in the new quarters the early part of next week.

President Fred Hirsch announces that the annual convention of the New York State Association, United Master Butchers of America, will take place, as usual, on the second Tuesday in June. It will be recalled that Syracuse urgently requested that the convention be held in its city in 1926, and plans are under way for the event at Syracuse on June 8. Many matters of great importance to the craft will be taken up and discussed and the president hopes a large delegation will be on hand.

## NEW YORK LIVESTOCK.

Receipts of livestock at New York for week ending April 10, 1926, are reported officially as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City .....	4,033	10,635	8,033	11,967
New York .....	1,106	3,344	15,481	1,527
Central Union .....	3,746	1,043	233	21,757
Total .....	8,885	15,042	23,747	35,251
Previous week .....	6,101	18,507	24,547	36,421
Two weeks ago .....	6,909	16,838	24,722	38,883



"HERE'S MY LINE!"

A great many firms with salesmen in the field have adopted the practice of sending out notices to their trade announcing when a certain salesman will call on the customer receiving it. Because of the general use of these notices, many of them are promptly tossed into the wastebasket and forgotten.

One salesman, however, has worked out the very unique advance notice shown above. He is Herbert Strauss, of the Albert Jordan Company of New York, importers of and dealers in butchers' cutlery.

Mr. Strauss had a photograph taken of himself surrounded by his wares. This is printed on a post card, and is mailed out like any other advance notice.

It attracts immediate attention because it is different. It not only gives the prospect an idea of what the salesman looks like, but also shows what he is selling. Mr. Strauss says that frequently he finds the card on the prospect's desk when he calls.

This clever idea could be adapted by other firms or salesmen for their own use.

**Protect your workmen  
—and yourself!**

Don't fail to guard your chopping machine

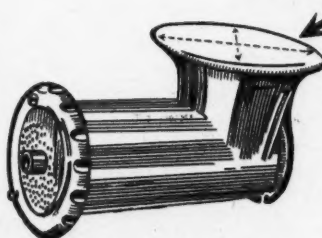
## Put on a Gundlach Guard

Through our new manufacturing process we can now sell you this guard at a very low figure.

Each and every one is guaranteed against breakage for five years through any cause except heavy hammering.



**SAFETY GUARD CORPORATION**  
1627 Plymouth Ave., Bronx,  
New York, N. Y.



See your jobber, or order direct.

In ordering give measurement across bowl to outer edges, as shown by dotted lines. Size.....in.

Send to

Name.....

Address.....

**H.C. BOHACE & Co.**  
Inc

Operating 204 Meat Markets in Brooklyn and throughout Long Island, offers wonderful opportunities to live-wire men. Must understand meat merchandising.

Main Office:

Metropolitan and Flushing Aves.,  
BROOKLYN, N. Y.

For Sausage Makers

**BELL'S**

Patent Parchment Lined

**SAUSAGE  
BAGS**

and

**SAUSAGE  
SEASONINGS**

For Samples and Prices, write

**THE WM. G. BELL CO.**  
BOSTON MASS.

**Coats and Aprons of the Better Kind**  
*Service as it Should Be*

**Master Butchers' Laundry Association, Inc.**

*An Organization of Butchers, by Butchers, for Butchers*

617-619-621 E. 18th Street

NEW YORK, N. Y.

*In Spices, too, the Best Is The Cheapest*

**J. K. LAUDENSLAGER, Inc.**

612-14-16 W. York St.

Philadelphia, Pa.

Importers **SPICES** Grinders

**Butchers Mills Brand**

*40 years reputation among packers for quality*



# NEW YORK MARKET PRICES

## LIVE CATTLE.

Steers, top.....	@10.00
Cows, canners and cutters.....	3.50@ 4.25
Bulls, bologna.....	5.75@ 6.50

## LIVE CALVES.

Calves, top.....	@15.00
Calves, culls, per 100 lbs.....	5.50@ 9.00

## LIVE SHEEP AND LAMBS.

Lambs, spring.....	@17.50
Lambs, heavy weight.....	12.75@13.25
Ewes.....	5.00@ 8.50

## LIVE HOGS.

Hogs, heavy.....	12.00@12.30
Hogs, medium.....	13.75@13.85
Hogs, 160 lbs.....	13.80@14.00
Hogs, 140 lbs.....	14.10@14.25
Pigs, under 80 pounds.....	14.35@14.50
Roughs.....	10.25@10.60

## DRESSED HOGS.

Hogs, heavy.....	@20%
Hogs, 180 lbs.....	@20%
Hogs, 160 lbs.....	@21%
Pigs, 80 lbs.....	@22%
Pigs, under 140 lbs.....	@21%

## DRESSED BEEF.

### CITY DRESSED.

Choice, native, heavy.....	18 @19
Choice, native light.....	18 @19
Native, common to fair.....	16 @17

### WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.....	17 @18
Native choice yearlings, 400@600 lbs.....	16 @18
Western steers, 600@800 lbs.....	16 @16 1/2
Texas steers, 400@600 lbs.....	15 1/2 @16
Good to choice heifers.....	16 @17
Good to choice cows.....	13 1/2 @14 1/2
Common to fair cows.....	11 1/2 @13
Fresh bologna bulls.....	10 1/2 @11 1/2

## BEEF CUTS.

	Western.	City.
No. 1 ribs.....	22 @23	24 @26
No. 2 ribs.....	18 @20	20 @23
No. 3 ribs.....	16 @18	18 @19
No. 1 loins.....	23 @26	26 @30
No. 2 loins.....	25 @27	24 @27
No. 3 loins.....	23 @25	20 @25
No. 1 hinds and ribs.....	22 @24	21 @24
No. 2 hinds and ribs.....	20 @21	19 1/2 @20 1/2
No. 3 hinds and ribs.....	15 @18	18 @19
No. 1 rounds.....	17 @18	16 @17
No. 2 rounds.....	15 @16	15 @16
No. 3 rounds.....	12 @13	14 @15
No. 1 chucks.....	14 @15	14 @15
No. 2 chucks.....	12 @13	13 @14
No. 3 chucks.....	9 @10	12 @12
Bolognas.....	6 @12	12 @12 1/2
Rolls, reg., 6@8 lbs. avg.....	22 @23	23 @23
Rolls, reg., 4@6 lbs. avg.....	17 @18	18 @18
Tenderloins, 4@5 lbs. avg.....	60 @70	60 @70
Tenderloins, 5@6 lbs. avg.....	80 @90	80 @90
Shoulder clods.....	10 @11	11 @11

## DRESSED CALVES.

Prime.....	22 @24
Choice.....	20 @22
Good.....	16 @19
Medium.....	14 @15

## DRESSED SHEEP AND LAMBS.

Lambs, choice, spring.....	23 @25
Lambs, poor grade.....	20 @22
Sheep, choice.....	18 @20
Sheep, medium to good.....	14 @16
Sheep, culls.....	12 @13

## SMOKED MEATS.

Hams, 8@10 lbs. avg.....	29 @30
Hams, 10@12 lbs. avg.....	28 @29
Hams, 12@14 lbs. avg.....	27 @28
Picnics, 4@6 lbs. avg.....	19 1/2 @20
Picnics, 6@8 lbs. avg.....	18 1/2 @19
Rollettes, 6@8 lbs. avg.....	20 @21
Beef tongue, light.....	24 @26
Beef tongue, heavy.....	28 @30
Bacon, boneless, Western.....	29 @30
Bacon, boneless, city.....	27 @28
Pickled bellies, 10@12 lbs. avg.....	24 @25

## FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs. avg.....	27 @28
Pork tenderloins, fresh.....	45 @50
Pork tenderloins, frozen.....	30 @35
Shoulders, city, 10@12 lbs. avg.....	20 @21
Shoulders, Western, 10@12 lbs. avg.....	19 @20
Butts, boneless, Western.....	27 @28
Butts, regular, Western.....	23 @24
Hams, city, fresh, 6@10 lbs. avg.....	29 @30
Hams, Western, fresh, 10@12 lbs. avg.....	28 @29
Picnic hams, Western, fresh, 6@8 lbs. avg.....	17 @18
Pork trimmings, extra lean.....	23 @24
Pork trimmings, regular 50% lean.....	13 @14
Spare ribs, fresh.....	16 @17
Leaf lard, raw.....	15 @16

## BONES, HOOFES AND HORNS.

Round shin bones, avg. 48 to 50 lbs.	
per 100 pcs.....	95.00@100.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.....	@ 75.00
Black hoofs, per ton.....	45.00@ 50.00
Striped hoofs, per ton.....	45.00@ 50.00
White hoofs, per ton.....	@ 85.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces.....	@100.00
Horns, avg. 7 1/2 oz. and over, No. 1s.....	300.00@325.00
Horns, avg. 7 1/2 oz. and over, No. 2s.....	250.00@275.00
Horns, avg. 7 1/2 oz. and over, No. 3s.....	200.00@225.00

## FANCY MEATS.

Fresh steer tongues, untrimmed.....	@30c	a pound
Fresh steer tongues, 1 c. trim'd.....	@40c	a pound
Sweetbreads, beef.....	@75c	a pound
Sweetbreads, veal.....	1.00	a pair
Beef kidneys.....	@16c	a pound
Mutton kidneys.....	@ 8c	each
Livers, beef.....	@24c	a pound
Oxtails.....	@18c	a pound
Hearts, beef.....	@10c	a pound
Beef hanging tenders.....	@22c	a pound
Lamb fries.....	@10c	a pair

## BUTCHERS' FAT.

Shop fat.....	@ 3%
Breast fat.....	@ 4%
Edible suet.....	@ 6%
Cond. suet.....	@ 5%
Bones.....	@20

## SPICES.

	Whole.	Ground.
Pepper, white.....	36	39
Pepper, black.....	27	30
Pepper, Cayenne.....	12	19
Pepper, red.....	21	21 1/2
Allspice.....	18 1/2	21 1/2
Cinnamon.....	12 1/2	16 1/2
Coriander.....	6	9
Cloves.....	26	31
Ginger.....	21	21
Mace.....	1.15	1.25
Nutmeg.....	—	58

## GREEN CALFSKINS.

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 Veals.....	2.00	2.05	2.25	3.00	
Prime No. 2 Veals.....	1.80	1.80	2.00	2.75	
Buttermilk No. 1.....	1.15	1.65	1.70	1.90	...
Buttermilk No. 2.....	1.13	1.45	1.45	1.65	...
Branded grubby.....	1.0	1.05	1.05	1.25	1.85
Number 3.....				At Value	

## CURING MATERIALS.

	In lots of less than 25 bbls.: Bbls. per lb.	Dbl. Bags
Double refined saltpetre, granulated.....	6 1/2c	6 1/2c
Double refined saltpetre, small crystal.....	7 1/2c	7 1/2c
Double refined large crystal saltpetre.....	8 1/2c	8 1/2c
Double refined nitrate soda, granulated.....	4 1/2c	4c
In 25 barrel lots		
Double refined saltpetre, granulated.....	6 1/2c	6 1/2c
Double refined saltpetre, small crystal.....	7 1/2c	7 1/2c
Double refined saltpetre, large crystal.....	8 1/2c	8c
Double refined nitrate soda, granulated.....	4c	3 1/2c
Carload lots:		
Double refined saltpetre, granulated.....	6 1/2c	6c
Double refined nitrate soda, granulated.....	3 1/2c	3 1/2c

## DRESSED POULTRY.

### FRESH KILLED.

Fowls—fresh—dry packed—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.....	32 @34
Western, 55 to 59 lbs. to dozen, lb.....	32 @35
Western, 43 to 47 lbs. to dozen, lb.....	32 @35
Western, 36 to 42 lbs. to dozen, lb.....	32 @34
Western, 30 to 35 lbs. to dozen, lb.....	30 @32
Fowls—fresh—dry packed—prime to fcy.—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.....	35 @35
Western, 55 to 59 lbs. to dozen, lb.....	36 @36

Western, 43 to 47 lbs. to dozen, lb.....	@36
Western, 36 to 42 lbs. to dozen, lb.....	@36
Western, 30 to 35 lbs. to dozen, lb.....	@34

Chickens—frozen—dry picked—barrels—fair to good:	
Western, 60 to 65 lbs., lb.....	33 @36
Western, 55 to 59 lbs., lb.....	33 @35
Western, 43 to 47 lbs., lb.....	30 @32
Western, 30 to 35 lbs., lb.....	28 @30
Western, 25 to 30 lbs., lb.....	30 @32

Ducks—	
Long Islands, bbls.....	@38

Squabs—	
Prime, white, per lb.....	@80

## LIVE POULTRY.

Broilers, colored, via express, lb.....	55 @60
Geese, other nearby, via express.....	20 @20
Pigeons, per pair, via freight or express.....	50 @50
Guineas, per pair, via freight or express.....	80 @80

## BUTTER.

Creamery, extras (92 score).....	@39 1/2
Creamery, firsts (90 to 91 score).....	38 1/2 @39
Creamery, seconds.....	37 1/2 @37 1/2
Creamery, lower grades.....	36 1/2 @37

## EGGS.

Extras, per dozen.....	31 1/2 @32
Extra firsts.....	30 1/2 @31
Firsts.....	29 1/2 @30
Checks.....	26 1/2 @27 1/2

## FERTILIZER MATERIALS.

### BAISIS NEW YORK DELIVERY.

#### Ammoniates.

Ammonium sulphate, bulk, f.o.b. works, per 100 lbs.....	@2.65
Ammonium sulphate, double bags, per 100 lbs., f.a.s. New York.....	@2.60
Blood, dried 15-16% per unit.....	@5.75
Fish scrap, dried 11% ammonia, 15% B. P. L., bulk, f.o.b. fish factory.....	4.00@10c
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.....	4.00@10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f.o.b. fish factory.....	3.50@50c
Soda Nitrate, in bags, 100 lbs. spot.....	@2.65
Soda Nitrate, in bags, May.....	@2.65
Tankage, ground, 10% ammonia, 15% B. P. L. bulk.....	4.00@10c
Tankage, unground, 9@10% ammonia.....	3.75@10c

#### Phosphates.

Bone meal, steamed, 3 and 50 bags, per ton.....	@36.00
Bone meal, raw, 4 1/2 and 50 bags, per ton.....	@36.50
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	@10.90

#### Potash.

Kalmit, 12.4% bulk, per ton.....	@ 8.00
Manure salt, 20% bulk, per ton.....	@11.00
Muriate in bags, basis 80%, per ton.....	@32.50
Sulphate in bags, basis 90%, per ton.....	@43.00

## BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia for the week ending April 8, 1926:

	April.	2	3	5	6	7	8
Chicago.....	40	40 1/2	40 1/2	40 1/2	40	39 1/2	39 3/4
New York.....	41 1/2	41 1/2	41 1/2	41 1/2	41 1/2	40	40
Boston.....	41 1/2	41 1/2	41 1/2	41 1/2	41	41	40 1/2
Philadelphia.....	42	42	42	42	41	41	41

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago.

40	40 1/2	40 1/2	40	39 1/2	39 3/4
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## Receipts of butter by cities (tubs):

	This week.	Last week.	Last week.	—Since Jan. 1—
Chicago.....	31,388	31,808	29,913	731,121
New York.....	34,078	40,873	45,578	861,152
Boston.....	14,430	11,430	10,141	294,903
Philadelphia.....	15,981	14,490	15,414	298,065
Total.....	115,886	98,610	101,040	2,125,841

Cold storage movement (lbs.):

	In	Out	On hand	Same week day.
Chicago.....	801	44,752	2,753,216	860,062
New York.....	10,040	120,974	3,468,001	2,460,363
Boston.....	—	58,597	1,596,653	1,346,440
Philadelphia.....	16,500	15,365	707,402	407,674
Total.....	27,341	239,688	8,520,272	5,105,484

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